

Roasted Brussels Sprouts with Balsamic and Honey

Savannah · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

4

Description

Easy and tasty ovenroasted balsamic honey Brussels sprouts have a sweet and savory flavor that is sure to please

Ingredients

- - 1 pound Brussels sprouts
- trimmed - 3 tablespoons extra-virgin olive oil - 1 teaspoon kosher salt
- or to taste - ½ teaspoon freshly ground black pepper
- or to taste - 1 tablespoon good quality balsamic vinegar - 2 tablespoons honey
- or to taste

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper. Combine Brussels sprouts
2. olive oil
3. salt and pepper in a large bowl; toss to coat. Spread out evenly on the prepared baking sheet. Roast in the preheated oven until browned
4. about 30 minutes
5. turning after 15 minutes. Remove from oven and drizzle with balsamic vinegar and honey
6. mixing to coat evenly.