

Sweet Chili Roasted Brussels Sprouts

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

These sweet chili Brussels sprouts turn out sweet and slightly spicy

Ingredients

- - 1 ¾ pounds Brussels sprouts
- trimmed and halved - 1 tablespoon olive oil
- or more as needed - ½ teaspoon garlic powder
- or more to taste - 1 pinch salt and freshly ground black pepper to taste - ¼ cup Thai sweet chile sauce - 2 teaspoons soy sauce

Instructions

1. Set a rack to the highest position and preheat the oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil. Place Brussels sprouts on the prepared baking sheet
2. cut-side down. Drizzle with olive oil and sprinkle with garlic powder
3. salt
4. and pepper. Roast in the preheated oven on the top shelf until golden brown
5. 15 to 17 minutes. Stir together sweet chili sauce and soy sauce. Dab or brush sauce on top of Brussels sprouts and continue to roast until glaze is hot and bubbly
6. 5 to 7 minutes. Recipe Tip You can substitute garlic salt for powdered garlic.