

## Roasted Brussels Sprouts with Balsamic Vinegar and Honey

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- 1 1/2 lbs fresh Brussels sprouts
- 3 tablespoons Food Club olive oil
- salt and pepper
- 1-2 tablespoons balsamic vinegar
- 1 teaspoon Food Club honey

Preheat oven to 425°F. Line a baking sheet with aluminum foil and spray with non-stick spray. Remove stems and outer leaves from Brussels sprouts and cut each in half. In a large bowl, toss Brussels sprouts with olive oil, salt, and pepper. Spread the Brussels sprouts on the baking sheet and roast until tender and caramelized (about 20 minutes), stirring occasionally to ensure even browning. Toss roasted Brussels sprouts with balsamic vinegar and honey. Taste and adjust seasoning if necessary, then serve immediately.