

Roasted Brussels Sprouts

Prep	Cook	Total
10 min	15 min	25 min

Yield: Serves: 8

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Simple, marinated Brussels sprouts can be prepped the day before to marinate.

Ingredients

1 tbsp **olive oil**

2 tsp **garlic** *minced*

$\frac{1}{2}$ tsp **salt**

$\frac{1}{4}$ tsp **pepper**

3 lb **Brussels sprouts** *halved*

1 tsp **lemon zest** *grated*

1 tsp **lemon juice**

Directions

1. Heat oven to 500°F. Mix oil, garlic, salt and pepper in a large zip-top bag. Add Brussels sprouts, seal and turn to coat.
2. Spread mixture on a large rimmed baking sheet lined with foil. Roast 15 minutes, or until crisp-tender when pierced.
3. Sprinkle with lemon zest and juice and toss before serving.

