Over Roasted Brussel Sprouts

Ingredients

* Brussel Sprouts
* Olive Oil
* Salt
* Pepper

Steps

1. Preheat oven to 400 degrees F.
2. Trim the ends off the Brussels sprouts, discard first 2 petals. Cut them in half and peel back some petals.
3. Arrange on a baking sheet, with all the flat cut sides facing down. Roast for 15 minutes.
4. Toss with olive oil, salt and pepper. Roast for 10 more minutes.