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Roasted Brussels Sprouts w/ Balsamic Vinegar Recipe

For this recipe we are going to deviate from the norm. We aren't going to list quantities for the ingredients. We want you to trust yourselves and cook from the seat of your pants. Toss it, taste it, and just relax and cook. If you want to do a medley of veggies like those mentioned above, since they all would have different roasting time we suggest that you roast them individually then toss everything together when you are ready to serve.



ingredients:

- Brussels Sprouts
- Olive Oil (don't use the cheap stuff. The tastier the oil, the tastier the dish)
- Balsamic Vinegar
- Sea Salt
- Fresh Cracked Pepper

directions:

1. Preheat oven to roast at 375°F.
2. Peel the outer, beat-up layers of the brussels sprouts off. Trim the end, then cut brussels sprouts in half.
3. Toss in a bowl with enough olive oil to coat evenly, then add balsamic vinegar, salt and pepper to taste.
4. Lightly oil a sheet pan, then spread out brussels sprouts, cut side down. Roast in oven for 15 min., flip the sprouts to cut side up, then roast for about 10 minutes more or until gently browned.

That's it. If you want you can serve them with a little creme fraiche, or maybe toss them with a touch more oil & balsamic for an extra tang. These make an excellent easy side dish, or a nice little munchie.

RECIPE SOURCE: [WHITEONRICECOUPLE.COM](http://whiteonricecouple.com).

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