

Roasted Brussels Sprouts

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Ingredients

1 1/2 pounds Brussels sprouts, ends trimmed and yellow leaves removed
3 tablespoons olive oil
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Directions

Preheat oven to 400 degrees F (205 degrees C).

Place trimmed Brussels sprouts, olive oil, kosher salt, and pepper in a large resealable plastic bag. Seal tightly, and shake to coat. Pour onto a baking sheet, and place on center oven rack.

Roast in the preheated oven for 30 to 45 minutes, shaking pan every 5 to 7 minutes for even browning. Reduce heat when necessary to prevent burning. Brussels sprouts should be darkest brown, almost black, when done. Adjust seasoning with kosher salt, if necessary. Serve immediately.