

Honey Balsamic Roasted Brussels Sprouts

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INGREDIENTS:

- 1 1/2 pounds Brussels sprouts
- 3 tablespoons olive oil, separated
- 3/4 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons balsamic vinegar
- 2 teaspoons honey

DIRECTIONS:

- Preheat oven to 425°F.
- Line a baking sheet with aluminum foil or use a Silpat silicone baking mat.
- Trim the outer, dry leaves from the Brussels sprouts, then cut the bottoms off and slice sprouts lengthwise.
- In a large bowl, sprinkle Brussels sprouts with 2 tablespoons of olive oil, kosher salt and freshly cracked black pepper. Toss to coat thoroughly.
- Transfer the Brussels sprouts to baking sheet and roast until tender and caramelized, about 20 minutes.
- Place Brussels sprouts back in bowl. Add remaining tablespoon olive oil, balsamic vinegar and honey and toss to coat evenly. Taste and season with kosher salt if necessary and serve.