

Balsamic-Roasted Brussels Sprouts (Serves 4)

Recipe adapted from [Ina Garten](#)

Ingredients:

1 1/2 pounds Brussels Sprouts, trimmed and cut in half through the core

1/4 cup good olive oil

Kosher salt and freshly ground black pepper

1 Tbsp syrupy balsamic vinegar

Directions:

1. Preheat oven to 400 degrees.
2. Place the Brussels sprouts on a sheet pan, including some of the loose leaves, which get crispy when they're roasted. Add the olive oil, 1 1/2 tsp. salt and 1/2 tsp. pepper, toss with your hands, and spread out in a single layer.
3. Roast the Brussels sprouts for 20 to 30 minutes, until they're tender and nicely browned. Toss once during roasting.
4. Remove from the oven, drizzle immediately with the balsamic vinegar, and toss again. Taste for seasonings, and serve hot.

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