

Oven-Roasted Brussels Sprouts



Ingredients:

- **1 pound frozen Brussels Sprouts**
- **3 Tablespoons Butter**
- **Salt and Pepper to taste**
- **Parmesan Cheese (optional)**

Method:

Preheat oven to 375 degrees. Melt the butter in separate bowl, or dish, with a pouring spout. Spread 1 tablespoon of the butter in the bottom and along the sides of a baking dish. Arrange Brussels in a single layer in the dish. Drizzle the remaining 2 tablespoons of melted butter over the Brussels. It will quickly cool and form a 'shell', because of the Brussels being frozen. That's okay. Season with salt and pepper. If your family is a bit more adventurous, feel free to also add Parmesan cheese, or any other seasonings that you like.

Bake in the preheated 375 degree oven for 30-40 minutes. Do not stir them while they're baking. They will only get a little brown on top. The really yummy brown crust comes from the bottom and sides of the dish.

Serves 3-4

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