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Roasted Brussels Sprouts Recipe

Ingredients:

- 1 lb fresh Brussels sprouts
- 3 Tbsp olive oil
- 3 - 4 slices bacon
- salt, pepper

Instructions:

1. Preheat oven to 400°F.
2. Clean Brussels sprouts, discarding outer loose leaves. Cut in half.
3. Put the Brussels sprouts into a plastic bag. Pour in olive oil and season with salt and pepper. Shake gently to coat sprouts.
4. Pour sprouts onto cookie sheet (with a rim) spreading them out into one layer.
5. Dice bacon and sprinkle over the sprouts.
6. Roast for 30 - 35 minutes, stirring every 10 minutes or so, until golden brown on the outside and tender on the inside. Any leaves that are loose will be crispy and brown (extra delicious!)
7. Serves 4

Hints:

- For a non-German addition, sprinkle with Parmesan cheese during the last 5 minutes.