



Recipe Details

Recipe Name - Roasted Brussel Sprouts

Recipe Steps -

Ingredients

- 16 oz of fresh Brussel sprouts
- 1 medium roasted onion
- 1 bulb roasted garlic
- Balsamic glaze
- Black pepper to taste

Instructions

1. Blend roasted onions and garlic in a blender or food processor.
2. When blended and smooth, toss in Brussel sprouts to cover the sprouts.
3. Spread on the parchment-lined cookie sheet and drizzle with balsamic glaze and black pepper to taste.
4. Roast at 375 degrees convection, or 400 if not using a convection oven for 10 minutes.
5. Enjoy!

