



ROASTED BRUSSELS SPROUTS

with honey & dill



INGREDIENTS

- 3 3/4 cup Brussels Sprouts
- 1 1/2 tbsp Olive Oil
- 1 1/2 tbsp Honey
- 2 tsp Dijon Mustard
- 1 1/2 tsp Dried Dill Weed
- 1 1/2 tsp Onion Powder
- Small Pinch Salt

DIRECTIONS

1. Preheat oven to 375-400 degrees. Prepare Brussels sprouts by trimming the ends and cutting in half if larger than a marble. If small, you can leave whole.
2. Place Brussels sprouts in large bowl and lightly coat with olive oil and a pinch of salt.
3. Spread Brussels sprouts evenly on the baking sheet, being careful to have only one layer on the pan.
4. Roast Brussels sprouts until tender, approximately 15-18 minutes. Set aside to cool.
5. Combine oil, honey, mustard, dill and onion powder. Whisk together well and add salt. Pour over Brussels sprouts and mix until well distributed.