

HONEY SRIRACHA BRUSSELS SPROUTS



INGREDIENTS

- 1 pound Brussels sprouts, washed and cut in half
- 1 tablespoon canola or olive oil
- 2 tablespoons honey
- 1-2 teaspoons sriracha sauce
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper

DIRECTIONS

1. Preheat the oven to 400°F.
2. Combine **all ingredients** in a bowl and mix well.
3. Pour onto a large baking sheet, making sure there is space between the sprouts so that they roast well and get crispy.
4. Bake for 20 minutes, or until the leaves have begun to brown and crisp. Stir about halfway through roasting if needed. Serve immediately.

SERVES 4

TOOLS & EQUIPMENT

Knife, measuring spoons, large mixing bowl, baking sheet

GREAT ADDITIONS/SUBSTITUTIONS

Instead of Brussels sprouts, try roasting broccoli, cauliflower or even large chunks of cabbage.

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