



Roasted Brussel Sprouts

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/2 lb brussel sprouts, ends trimmed (halved if you wish)
- 3 tbsp olive oil
- 1/2 tsp salt
- 1/2 fresh ground pepper
- fresh grated asiago cheese

Instructions

Preheat oven to 350°F.

Toss together sprouts, olive oil, salt, and pepper until evenly coated. Spread across baking sheet lined with parchment paper. Roast these bad boys for about 20-30 minutes or whenever the outside gets some yummy crusty roasted bits.

Serve with grated cheese if you wish. Refrigerated leftovers are DELICIOUS. Not bitter at all. Super healthy if you leave the cheese out.