

Roasted Brussel Sprouts

Ingredients:

Brussel Sprouts, about 2 pounds

Olive oil

Salt and Pepper

Directions:

1. Preheat oven to 420 degrees F.
2. Trim ends of Brussel Sprouts and cut in half or quarters so they are close to uniform in size. This will help with even cooking.
3. Arrange trimmed Brussel Sprouts on cookie sheet. Don't over crowd them. You want to see the pan around each sprout.
4. Sprinkle with 2 Tablespoons olive oil and Salt and Pepper to your taste.
5. Roast sprouts in oven for about 20 minutes, tossing them after 10 for even browning. If you are roasting 2 pans at once, rotate the pans at the 10-minute mark. Roast until desired doneness.