

Roasted Brussels Sprouts

Ingredients

1 1/2 pounds Brussels sprouts
3 tablespoons olive oil
3/4 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Directions

Preheat oven to 400 degrees F.

Cut off the brown ends of the Brussels sprouts and pull off any yellow outer leaves.

Mix them in a bowl with the olive oil, salt and pepper.

Place on a sheet pan and roast for 35 to 40 minutes, until crisp on the outside and tender on the inside.

Sprinkle with more kosher salt and serve immediately.