

Steamed Brussels Sprouts

Ingredients

1 lbs Brussels sprouts, rinsed

1/2 cup water

1/4 teaspoon kosher salt

Directions

Cut off the stem end of the Brussels sprouts and remove any yellowing outer leaves. Cut each Brussels sprout in half from top to bottom.

Place the Brussels sprouts in a steam basket, salt; add water to a 3 to 4-quart pan and cover.

Place over high heat and cook for 5 minutes or until tender.

Remove and serve immediately.