



Ingredients

2 pounds Brussels sprouts
Olive oil
Kosher Salt
Fresh cracked black pepper

For Horseradish Sauce:

1 heaping dollop of sour cream
2 tablespoons of prepared horseradish sauce
4-6 pieces of very crisp bacon, crumbled.

What To Do:

Preheat oven to 400-degrees. Trim ends of Brussels sprouts, and slice in half. On a cookie sheet, place sprouts, and sprinkle with extra virgin olive oil, kosher salt, and black pepper. Roast in 400 degree oven until fork tender, and the edges begin to caramelize and turn dark brown.

Mix ingredients for sauce together very well, then fold in the roasted Brussels sprouts. Serve immediately.

Substitute fat free sour cream and turkey bacon to make a healthy low fat change to sauce.