



Ingredients

1 pound Brussels' sprouts
3 tablespoons olive oil
½ teaspoon Kosher salt
pepper (to taste)

What To Do:

Preheat oven to 425 degrees.

Cut the bottoms off the Brussels sprouts then slice them in half. Place on a cookie sheet and sprinkle with olive oil, salt and pepper. It's ok if you don't use it all, you don't want the sprout to swim in the oil.

Roast in the oven for 20-25 minutes, until fork tender.

And save those extra leaves that fall off, they become delicious chips!