

Recipe Name: Rosemary-Maple Roasted Brussels Sprouts

Submitted By: Chef Libby

Recipe Categories: Vegetables & Side Dishes

Ingredients:

- 2 lb. Brussels sprouts, large sprouts halved
- 2 tbsp. pure maple syrup
- 3 tbsp. olive oil
- 2 tbsp. butter or vegan buttery spread
- 1 tbsp. chopped rosemary
- 2 tbsp. chopped hazelnuts

Directions:

Preheat oven to 400°F. In a large bowl, toss Brussels sprouts with oil and rosemary and season with salt and pepper. Roast for 45 minutes or until tender and nicely caramelized, occasionally loosening sprouts from baking dish or sheet with spatula if necessary. During the last 10 minutes of roasting, add hazelnuts to pan and toss to combine. Transfer sprouts to serving bowl and toss with maple syrup and butter or vegan spread. Taste for seasoning and adjust as necessary with salt and pepper. Serve hot.