

Brussels Sprouts



Recipe By Amber

Penney Farms Princess

INGREDIENTS

2 lbs Brussels sprouts
2 tbsp olive oil
1 tsp salt
½ tsp pepper
½ tsp garlic powder

INSTRUCTIONS

Preheat your oven to 425 degrees.

Line a sheet pan with parchment paper.

Trim the bottom off of the Brussels sprouts, and cut them in half.

Place the Brussels sprouts on the sheet pan. Then drizzle with olive oil, and season them with salt, pepper and garlic powder.

Roast them at 425 for 35 to 40 minutes.