

Roasted Balsamic Glazed Brussel Sprouts



Ingredients

- Brussel Sprouts
- Olive Oil
- Balsamic Vinegar
- Salt
- Pepper

Directions

1. Preheat oven to 375 degrees
2. Wash and cut brussel sprouts in half and line up on cookie sheet (cut side up)
3. Drizzle with olive oil over each brussel sprout to ensure it gets into the leaves
4. Drizzle with balsamic
5. Sprinkle with salt and pepper
6. Bake in oven until soft all the way thru (test with a fork) usually 30 min-45 min