## **Roasted Brussels Sprouts**

## **Maine Child Nutrition**

**Lunch Side** 

SERVING SIZE: ½ Cup

YEILD: 16 SERVINGS

MEAL PATTERN CONTRIBUTION: ½ Cup Other Veg

## **Ingredients and Instructions**

Brussels Sprouts	8 Cups
Oil	2 Tbsp
Salt and Pepper	To Taste
Additional seasonings (optional)	To Taste

- 1. Preheat oven to 350 degrees.
- 2. Cut brussels sprouts in half or quarters depending on the size.
- 3. Drizzle with olive oil and add salt and pepper. Toss to fully coat.
- 4. Spread onto a lightly greased sheet pan and place in the oven to roast, about 20-25 minutes. Be sure to check part way through to see if the pan needs to be rotated.
- 5. Serve warm.

<sup>\*\*</sup>NOTE: If using frozen brussels sprouts place in the oven for 10 minutes and then drain off any excess water before tossing in seasonings.