Roasted Brussels Sprouts

Maine Child Nutrition

Lunch Side

SERVING SIZE: ½ Cup

YEILD: 8 SERVINGS

MEAL PATTERN CONTRIBUTION: ½ Cup Other Veg

Ingredients and Instructions

Brussels Sprouts, fresh, shaved	4 Cups
Apple, honeycrisp, chopped	1 Each
Cranberries, dried	½ Cup
Cheese, parmesan	1/3 Cup
Sunflower Seeds, toasted	1/3 Cup
Chives, chopped	1/3 Cup
Dressing	
Olive Oil	¼ Cup
Lemon Juice	¼ Cup
Dijon Mustard	1 tsp
Black Pepper	¼ tsp
Salt	½ tsp

- 1. Rinse and dry brussels sprouts. Shave brussels sprouts and set aside.
- 2. In a separate bowl, whisk together the olive oil, lemon juice, dijon mustard, salt and pepper.
- 3. Mix together the shaved brussels sprouts, chopped apple, cranberries, parmesan cheese, sunflower seeds and chives.
- 4. Toss all ingredients with the dressing.
- 5. **Serve.**