

Balsamic Glazed Roasted Brussels Sprouts

Ingredients	Instructions
<ul style="list-style-type: none">• 1 ½ lb brussels sprouts, halved• 3 tbsp olive oil• 2 tbsp balsamic vinegar (or balsamic glaze)• 2 tsp honey (or substitute for maple syrup)• ¾ tsp salt• ½ tsp pepper	<ol style="list-style-type: none">1. Preheat Oven: Heat to 425°F (220°C).2. Prepare Sprouts: Toss brussels sprouts with olive oil, salt, and pepper in a large bowl until evenly coated. Spread out on a baking sheet covered with parchment paper (or aluminum foil).3. Roast: Roast for 20–25 minutes until caramelized and crispy on the edges.4. Glaze: Meanwhile, mix balsamic vinegar and honey.5. Combine: Place brussels sprouts into large bowl and drizzle honey and balsamic vinegar mixture over the roasted sprouts; toss gently until evenly coated.6. Serve: Enjoy immediately as a tangy side dish.