

## Roasted Brussels Sprouts

Serves 4

- Coarse salt and freshly ground black pepper
- 450 g Brussels sprouts, trimmed and halved lengthwise
- 1 T extra-virgin olive oil
- 1 sprig fresh rosemary, leaves removed
- 1 head garlic, separated into cloves (unpeeled)



1. Preheat oven to **230°C**.
2. Bring a medium saucepan of salted water to a boil over **high heat**.
3. Add **Brussels sprouts** and **cook for 2 minutes**.
4. Drain and transfer to a bowl lined with a clean kitchen towel; pat dry to remove any excess moisture.
5. Remove towel and season Brussels sprouts with **salt** and **pepper**.
6. Drizzle with **olive oil** and toss to coat.
7. Transfer to a rimmed baking sheet, placing cut sides down, along with **rosemary** and **garlic**. Roast until browned and tender, about 20 minutes.

Addition:

Add a little butter with oil