

Roasted Brussels Sprouts with Parmesan and Pine Nuts Cook Time 25-30 minutes Serves 4

INGREDIENTS

- 1 pound Brussels sprouts
- 3 tablespoons olive oil
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- 1 tablespoon of lemon juice
- 1 cup grated Parmesan cheese
- ½ cup of pine nuts

INSTRUCTIONS

1. Arrange a rack in the middle of the oven and heat the oven to 425°F. Place a baking sheet in the oven while it heats.
2. Meanwhile, trim and halve 1 pound Brussels sprouts. Put them in a large bowl, season with the 3 tablespoons olive oil, 1/2 teaspoon kosher salt, and a generous grind of black pepper, 1 tablespoon of lemon juice and toss to combine
3. Grate until you have 1 cup Parmesan cheese.
4. Place the Brussels sprouts on the hot baking sheet.. Arrange the Brussels sprouts in a single layer cut-side down.
5. Roast for 15 minutes. Flip the Brussels sprouts and sprinkle with the Parmesan and pine nuts. Continue roasting until the Brussels sprouts are crispy and tender, 10 to 15 minutes more.