



cara price

SRIRACHA ROASTED BRUSSELS SPROUTS

INGREDIENTS

1 pound brussels sprouts
1 tablespoon honey
2 teaspoons sriracha sauce
1/4 teaspoon garlic powder
1/4 teaspoon smoked paprika
freshly ground salt
quality spray oil

optional: sesame seeds for garnish

DIRECTIONS

preheat the oven to 425.

wash, trim & cut the brussels in half. spray a large rimmed baking sheet with oil, then spread the brussels into a single layer on the pan. spray the tops of the brussels lightly.

roast the brussels for 18-20 minutes or until they are slightly golden brown.

while the brussels are roasting, combine the honey, sriracha sauce, garlic powder & smoked paprika in a small mixing cup.

once the brussels are done, remove them from the oven & sprinkle freshly ground salt on them to taste. transfer them to a bowl & pour the sriracha mix on them.

allow the brussels sprouts to sit for 1 minute to absorb the sauce before serving.