

Parmesan Cheese Roasted Brussels Sprouts

Servings: 6

INGREDIENTS

3 cups Fresh Brussels Sprouts
1 ¼ oz Grated Parmesan Cheese
1 Tsp Fresh Lemon Zested
2 Tbsp Extra Virgin Olive Oil
1 ½ Tsp Ground Black Pepper

METHOD

1. Wash Fresh Brussels Sprouts thoroughly under running water, then trim the bottom stem to remove any brown and cut in half.
2. In large bowl add all ingredients and combine.
3. Pre-heat oven to 375F.
4. Evenly spread mixture on a sheet pan in a single layer.
5. Roast in oven until brown and crisp, 25-30 minutes.
6. Serve and enjoy.

