

Garlic Parmesan Brussels Sprouts



Servings:

5 servings

Prep Time:

10 minutes

Cook Time:

20 minutes

Ingredients

- 1 ½ lb Brussels Sprouts, halved
- 2 tbsp Olive Oil
- 1 tsp Garlic Powder
- 1/4 tsp Salt
- 1/4 tsp Black Pepper
- ¼ cup Grated Parmesan Cheese

Method of Preparation

Step 1

Preheat oven to 400°F. Line a baking sheet with parchment paper.

In a large bowl, combine all ingredients.

Step 2

Toss to evenly coat.

Step 3

Spread brussels sprouts into a single layer on baking pan.

Roast for 15-20 minutes or until tender. Flip halfway through.

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