

Oven Roasted Brussels Sprouts



Prep Time: 10 minutes

Cook Time: 20 minutes

Serves: 6

Ingredients

- 1½ pounds Brussels sprouts, trimmed of damaged leaves and root end, rinsed, patted dry, and halved
- 2-3 tbsp. [Gustare Blood Orange Extra Virgin Olive Oil](#)
- ½ tsp. [1830 Sea Salt](#)
- ½ tsp. freshly ground black pepper

Directions

Place sheet pan in oven and preheat oven to 400 degrees. In large mixing bowl add Brussels sprouts, Blood Orange olive oil and seasonings. Toss to coat evenly. When oven is preheated, remove sheet pan and add Brussels sprouts. Cover loosely with foil and roast for 15 minutes. Remove foil and roast for an additional 5 minutes. Enjoy!