

ROASTED BRUSSELS SPROUTS WITH CARAWAY SEEDS

2 lbs Brussels sprouts, trimmed and halved lengthwise
½ cup olive oil
2 tsp caraway seeds
Salt and pepper

Pre heat oven to 450 degrees with rack in middle.

Toss Brussels sprouts with oil, salt and, pepper.

Transfer to a sheet pan in one layer and roast for 10 minutes.

Sprinkle caraway seeds over sprouts and mix around, then spread out in one layer and roast till crisp tender and well browned in spots, about 10 minutes.

Serve with Beef Stroganoff.