

Crispy Parmesan Brussels Sprouts



Ingredients

- 3 lbs Brussels Sprouts (trimmed & halved)
- ½ cup EVO oil
- 1 tbsp kosher Salt
- 2 Garlic gloves, minced
- 1 tsp Red Pepper flakes
- ½ cup freshly grated Parmesan cheese

Directions

- Preheat oven to 425°.
- Toss sprouts and olive oil together.
- Season with salt, pepper and red pepper flakes.
- Spread evenly on baking sheet.
- Roast for 30 minutes (rotate pan and stir halfway thru).
- Remove and sprinkle with cheese.
- Bake for 1 more minute to melt cheese.
- Extra salt to taste.