

Garlic Roasted Brussels Sprouts

Ingredients

20 ounces Brussels Sprouts, washed, trimmed, and halved
10-15 cloves garlic, pressed
2 tablespoons olive oil
salt, to taste



Method

1. Preheat oven to 375 degrees.
 2. Place Brussels Sprouts and pressed garlic in a large mixing bowl. Add olive oil and toss well to coat.
 3. Spread Brussels Sprouts in one layer on a large baking sheet and bake for 20 minutes. After 20 minutes, remove from oven, sprinkle with a pinch of salt and toss. Place the baking sheet back in the oven for another 10 to 15 minutes or until tender. Remove from oven, sprinkle another pinch of salt and toss.
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Source: [The Ginger Veganista](#) (Yield: 4.5 cups)
