



## Roasted Brussels Sprouts and Fennel

**Prep time: 5 minutes**

**Cooking time: 25 minutes**

**Serves 4-6**

- 1 pound Brussels sprouts, cut in half
- 1 bulb fennel, sliced
- 1 tablespoon extra virgin olive oil
- coarse sea salt and freshly ground pepper

1. Preheat oven to 350 degrees.
2. Drizzle oil over sprouts and fennel and mix until covered. Sprinkle with salt and pepper.
3. Place on baking sheet and roast for 25-30 minutes

**\* If beets are very fresh, use unpeeled for a more rustic version. Just scrub well before cutting.**



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