

Roasted Brussels Sprouts

Cook Temperature: 375° F

Portion Size:

Cook Time: TBD

Meal Pattern:

Portion	Ingredient	Servings:	For Servings	Directions
	Brussels sprouts, cut in half Olive oil	1 lb 2 Tbsp		<ol style="list-style-type: none">1. Preheat convection oven to 375 °F.2. Cut sprouts in half. To prevent injury, wear a safety glove on the hand not holding the chef's knife.3. Pour olive oil over sprout halves. Toss and coat well.4. Place up to 4 pounds, of sprouts on each full sized sheet pan. Do not overload pan because the bottom layer will steam, not roast.5. Roast at 375° F until golden brown and al dente.6. Hold and serve at 135°F.