

Roasted Brussel Sprouts with Grapes and Walnuts



OG member Lynn brought this dish to our first Friendsgiving, and it was a huge hit!

Ingredients:

24oz fresh brussel sprouts (about 8 cups), halved or quartered, depending on size

24oz grapes (about 4 cups)

2T olive oil

4T fresh thyme

2t balsamic vinegar

Salt and pepper, to taste

1/2 c walnuts, toasted and coarsely chopped

Directions:

1. Heat oven to 450*
2. In a large bowl, toss brussel sprouts and grapes with olive oil and thyme, season with salt and pepper, then pour onto 2 rimmed baking sheets.
3. Roast until caramelized and tender, about 20mins, stirring once if desired.
4. Drizzle each baking sheet with 1tsp vinegar and stir to combine, scraping up any caramelized bits with a wooden spoon.
5. Mix in the walnuts and serve.

This recipe can be easily halved.