

cheesy oven roasted brussel sprouts

Ingredients

- 1 lb. brussel sprouts
- 2 Tbsp. oil
- 2 Tbsp. unsalted butter
- 4 cloves of garlic
- 1 tsp. salt
- ¼ tsp. pepper
- 1 ½ cups shredded mozzarella

Instructions

1. Preheat oven to 425°F.
2. Wash, trim and slice brussel sprouts in half. Transfer to a bowl.
3. Mince garlic and add to brussel sprouts.
4. In a microwave safe bowl, melt butter and pour over brussel sprouts.
5. Add oil, salt and pepper to brussel sprouts and toss to coat.
6. Line a baking sheet with foil and transfer brussel sprouts.
7. Roast for 20 minutes. Remove from oven and top with cheese.
8. Bring oven to a broil and put brussel sprouts in for 3 - 5 minutes, or until the cheese has melted.
9. Enjoy!



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