

honey lime brussels sprouts with peppers



Ingredients:

- 1 1/2 pounds brussels sprouts, trimmed and halved lengthwise
- 1 pound sweet peppers, sliced
- 1 1/2 tablespoons olive oil
- 1 1/2 teaspoon chili powder
- Kosher salt and fresh ground black pepper to taste
- 1 lime, zested and juiced
- 1 tablespoon honey

Procedure:

1. Preheat oven to 450° F.
2. In a large bowl combine the brussels sprouts, olive oil, chili powder, salt and pepper. Toss together to coat.
3. Place brussels sprouts onto a baking sheet and roast for approximately 20 minutes or until the edges are crisp and brown. Halfway through the cooking time give them a toss to ensure that they brown and roast evenly.
4. In a small bowl add the lime zest, juice and honey.
5. Return the roasted brussels sprouts to the large bowl and pour the honey lime mixture over them.