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Roasted Brussels Sprouts with Pomegranate and Nuts

Serving Size: Approximately 120 grams

Serving Size: 6

Prep Time: 5 min.

Cook Time: 30 min.

Ingredients

1-1/4 lbs. Brussels sprouts, trimmed and halved

2 tbsp olive oil

1/2 tsp coarse Kosher salt

1/4 tsp freshly ground pepper

1/4 cup pomegranate

1/4 cup chopped hazelnuts

1/4 cup coarsely chopped toasted almonds

Directions

1. Heat oven to 425 degrees F.

2. In a medium bowl, toss together Brussels sprouts, oil, salt, and pepper until well coated.

3. Spread Brussels sprouts evenly across a large sheet pan and bake for 25-30 minutes, stirring halfway through. Fully cooked, the Brussels sprouts should be golden brown, crisp on the outside, and tender on the inside.

Top finished Brussels sprouts with pomegranate, almonds, and hazelnuts, and serve.