



From Our Kitchens

Roasted Brussels Sprouts and Grapes

Ingredients

2 lbs. Brussels sprouts, trimmed & halved
1 lb. red seedless grapes, washed
3 tablespoons olive oil
2 cloves garlic, sliced
1 tablespoon chopped fresh thyme
salt and pepper to taste

Instructions

1. Heat oven to 400 F.
2. In a large bowl, toss sprouts and grapes with olive oil, garlic, thyme, salt, and pepper.
3. Turn out onto parchment-lined rimmed baking sheet.
4. Bake 25 minutes or until sprouts are tender.

Adapted from Real Simple