



Brown Sugared Roasted Brussels Sprouts and Carrots

Makes: 8 servings

Ingredients:

- 1 lb. Brussels sprouts, trimmed and halved
- 1 lb. carrots, peeled and sliced ½-inch thick
- 3 cloves garlic, minced
- 2 tablespoons olive oil
- 1¾ teaspoons kosher salt
- 1 teaspoon ground black pepper
- 2 tablespoons firmly packed light brown sugar
- Garnish: chopped fresh carrot tops or parsley

Directions

1. Preheat oven to 400°.
2. On a large rimmed baking sheet, stir together brussels sprouts, carrots, garlic, oil, salt, and pepper; place in even layer.
3. Bake for 30 minutes. Sprinkle with brown sugar; cook until tender, about 5 minutes more. Garnish with carrot tops or parsley, if desired.



Prep Tip: Peel the carrots a day ahead or use peeled baby carrots to save time.