



ROASTED BRUSSEL SPROUTS WITH WALNUTS AND TE CANDIED ORANGES



- 1 lb. Brussels sprouts, stems trimmed and halved
- 4 Tbsp Extra Virgin Olive Oil
- 1/2 cup toasted walnuts, chopped
- 1/4 cup TE Candied Oranges with Rosemary
- Salt and pepper to taste



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- Preheat oven to 400°F.
- In a large mixing bowl, mix Brussel sprouts with olive oil.
- Add walnuts and TE Oranges and mix well.
- Season with salt and pepper to your preference.
- Pour mixture onto a baking sheet and cook for 20-25 minutes.

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