

ROASTED BRUSSELS SPROUTS AND RED GRAPES WITH ALMONDS AND BALSAMIC CHILI DRESSING

Yield: 4 portions

Ingredients	Amounts
Brussels sprouts, quartered	1 ½ lbs.
Extra virgin olive oil	¼ cup
Sliced almonds	½ cup
Salt	to taste
Pepper	to taste
Golden Balsamic vinegar	¼ cup
Red grapes	1 cup
Aleppo chili flakes	½ tsp.

Method

1. Preheat convection oven to 400 degrees F.
2. Toss Brussels sprouts, olive oil, almonds, salt, and pepper together in a bowl and place onto a baking sheet lined with parchment paper.
3. Roast until lightly browned, about 15 minutes.
4. Add Golden Balsamic vinegar and red grapes, and continue to roast for 5 more minutes, or until the Brussels sprouts are golden and tender.
5. Sprinkle with Aleppo chili flakes and serve warm or room temperature.