

Honey Garlic Roasted Brussels Sprouts

- 1 lb. fresh Brussels Sprouts
- 3 Tb olive oil
- 3 T honey
- 1 1/2 t garlic salt
- Black pepper to taste
- 1/4 cup dried cranberries
- 1/4 cup Parmesan cheese

1. Preheat oven to 450 degrees.
2. Cut the ends off of the Brussels Sprouts and then cut in half.
3. Whisk olive oil, honey, garlic salt and black pepper in a bowl and then toss with Brussels Sprouts.
4. Spread on a baking sheet and sprinkle with dried cranberries and Parmesan cheese (Both are optional).
Bake for 15-20 minutes until golden brown.