



## Crispy Garlic Brussel Sprouts

1 lb. brussel sprouts, cleaned, trimmed and sliced in half  
8 cloves garlic  
4 T olive oil  
Salt and pepper

Heat oven to 400F.

Clean, trim and slice the brussel sprouts in half. Peel five cloves of garlic. Heat 3 tablespoons of olive oil in oven-proof skillet over medium-high heat. Add the brussel sprouts and garlic cloves to the skillet. Season with salt and pepper. Cook 5-8 minutes, tossing the sprouts to brown on all sides.

Mince the remaining cloves of garlic and add to the skillet with an extra drizzle of olive oil. Turn off stove and place skillet in the preheated oven. Roast the sprouts and garlic in the oven for 20-30 minutes, until browned to desired liking.

Remove from oven, season with salt and pepper and serve immediately.

