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## Roasted Brussels Sprouts with Parmesan

★★★★★

Balsamic vinegar adds a punch of flavor to these easy roasted Brussels sprouts, while the Parmesan provides a melty, cheesy finish.

**Prep:** 10 mins

**Cook:** 20 mins

**Total:** 30 mins

**Servings:** 6

**Yield:** 1 pound sprouts



### Ingredients

- 1 (16 ounce) package Brussels sprouts, trimmed and halved
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon ground black pepper
- ½ teaspoon salt
- 1 tablespoon balsamic vinegar

### Directions

#### Step 1

Preheat the oven to 400 degrees F (200 degrees C).

#### Step 2

Toss Brussels sprouts with olive oil, garlic powder, black pepper, and salt. Spread onto a 9x13-inch baking pan.

#### Step 3

Roast in the preheated oven, shaking every 5 minutes, until crispy and fork-tender, about 20 minutes. Toss with balsamic vinegar and sprinkle with Parmesan. Continue roasting until melted, about 1 minute more. Sprinkle with red pepper.