

Roasted Brussels Sprouts and Red Radishes

Ingredients

- 1 lb Brussels sprouts, halved
- 1/2 pound red radishes, halved, quartered if large
- 1 T olive oil
- Salt and pepper
- 1/4 cup balsamic vinegar, reduced by at least half, until thick

Instructions

1. Preheat oven to 400 degrees.
2. Cut sprouts from stem, cut large ones in half, peel stem and cut into similar sized chunks.
3. Toss in large bowl with olive oil and radishes.
4. Space on a large roasting pan and place in top rack of the oven. If you have a convection oven turn it on, watching they don't burn as this will cut your cooking time in half.
5. Roast until leaves are brown and crisp and heads are tender and brown.
6. Radishes will be brown but still slightly crunchy. Remove and plate, sprinkling with balsamic reduction.

<http://www.fullcircle.com/goodfoodlife/2010/11/03/roasted-brussels-sprouts-and-red-radishes/>

