



1 lb Brussels sprouts

1 tbsp olive oil

1 tbsp unsalted butter

Salt and pepper to taste

1. Preheat oven to 375°.
2. Rinse off Brussels sprouts. Cut off tips and cut in half lengthwise.
3. Warm skillet on stove to medium/medium-high heat.
4. Add butter and olive oil to heated skillet. After butter is melted and combined with olive oil, season with salt and pepper as desired.
5. Add Brussels sprouts to pan and toss to coat, browning slightly, for approximately 5 minutes.
6. Transfer Brussels sprouts to baking sheet and place in preheated oven, roasting for 15-20 minutes.

