

Crispy Lemon Miso Brussel Sprouts



SIZE

For 4

PREPARATION

30 min

DIFFICULTY



Level 1

When we say these are crispy we actually mean it! No frying involved - just roasting at a high heat and cut-side down is key! We toss the sprouts in [Not Just Salad Dressing](#) while they're still warm to create a glaze that coats the sprouts and really takes them to the next level. Garnishing with pom seeds or cranberries and goat cheese adds festive color and tanginess that pairs well with the dressing.

When it comes to sides, we believe they should be easy to prepare but also interesting! Using [Not Just Salad Dressing](#) here is key - simply prepared but then amplified with immediate flavor.

This side dish will 100% be on our holiday table this year... and let's be honest, we'll be making it before and after the holidays too! Whether you're entertaining, just cooking for yourself, or cooking for your family, this dish has got you covered.



Ingredients

- 1** ½ lb brussel sprouts
- 3** Tbsp extra virgin olive oil
- salt and pepper
- ½** cup Not Just Salad Dressing
- 4** oz goat cheese, crumbled
- ¾** cup pomegranate seeds or dried cranberries

Process

1

Preheat the oven to 450 with a rack in the middle position. Line a sheet tray with foil and set aside.

2

In a large bowl toss the brussel sprouts with the oil, ½ teaspoon salt and ¼ teaspoon pepper. Transfer to the prepared sheet tray (reserve the bowl for later use), making sure each sprout is cut-side down, and roast for about 20-25 minutes until nicely browned and tender.

3

Carefully transfer the sprouts back to the large bowl and toss with the lemon miso dressing.

4

Transfer to a platter and garnish with the goat cheese and pomegranate seeds.