



RECIPE

Roasted Brussels Sprouts with Prosciutto

Deeply caramelized and topped with fresh mint and fatty cured prosciutto, these brussels sprouts are the ideal holiday side.

INGREDIENTS

- 2 pounds brussels sprouts
- 3 ounces whole hazelnuts (about $\frac{1}{4}$ cup)
- 4 tablespoons extra virgin olive oil
- 2 tablespoons maple syrup
- $1\frac{1}{2}$ teaspoons Diamond kosher salt
- 8 medjool dates
- 2 tablespoons mint
- $\frac{1}{2}$ navel orange
- 2 ounces prosciutto

INSTRUCTIONS

- 01 Preheat the oven to 400° Fahrenheit. Pit and tear each date into 4-6 pieces and set aside. In a large bowl, whisk the olive oil, maple syrup, and salt until combined. Trim the stems off each brussels sprout and remove any damaged outer leaves. Slice the brussels sprouts in half lengthwise and place them in the bowl with the olive oil and syrup. Toss together until each brussels sprout is coated.
- 02 Once the oven is at temperature, add a baking tray to the oven to preheat for 10 minutes. Once preheated, add the brussels sprouts to the pan, keeping them in a single layer, flat side down. Roast for 30 minutes, then add the dates and whole hazelnuts to the sheet. Continue roasting for an additional 10 minutes or until the Brussels sprouts are fork-tender and the flat side is caramelized.
- 03 While the brussels sprouts roast, julienne the mint by creating a stack of leaves, rolling them lengthwise, and running the knife through them crosswise. Tear each slice of prosciutto into two to three pieces. When the brussels sprouts come out of the oven, add them to a serving platter or bowl, then squeeze the navel orange over them. Arrange the prosciutto throughout the platter, then sprinkle the mint all over the top.