

# Brussels Sprouts

Recipe #R4669/ R4669CO

**Yields: 32 Servings**

**Pro Tip:** Add dry seasonings and mix, followed by wet ingredients to thoroughly mix all ingredients.

## Gather Ingredients:

#2058 Brussels Sprouts  
#1453 Salt  
#1552 Black Pepper  
#1677 Vegetable Oil  
#1398 Garlic Powder  
#1546 Balsamic Vinegar  
#1097 Honey

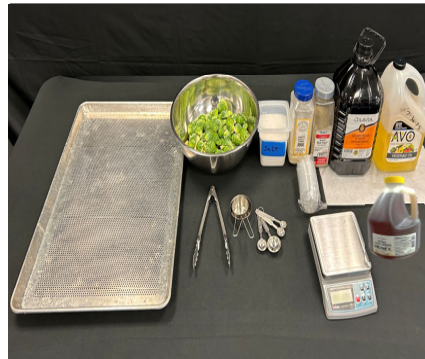
## Equipment Needed:

Vinyl Gloves, Measuring Spoons, Measuring Cups, Mixing Bowl or Large Container, Sheet Tray, #6 Disher, Scale, ½ lb TrayFood Boat #4231

## After You Assemble:

May hold in a warmer UNCOVERED

1. Gather all ingredients and equipment necessary for the recipe “mise en place.”



2. Place one bag of sprouts in a large bowl, add the measured seasonings for one bag only.

**Pro Tip:** Add dry seasonings and mix, followed by wet ingredients to thoroughly mix all ingredients.



3. Spread the contents of the bowl onto 1 sheet pan and place in preheated oven and bake as directed.



4. The finished sprouts should be dark with crisp edges. Drizzle honey over the Brussels Sprouts and toss once more. Don't worry if they look very dark—that color means more flavor.



5. Portion roasted Brussels sprouts at **2.4 oz** (about 11 pieces or a #6 disher).



6. Prepare a gold standard portion as a visual guide.

