

CRISPY ROASTED BRUSSELS WITH PARMESAN, WALNUTS, LEMONS, & CAPERS

10-12 oz brussels sprouts, shaved
(you can buy these already done in the HEB produce section)
1 tbsp olive oil
1/4 cup finely chopped walnuts
Juice of 1 lemon
2 tbsp parmesan cheese
1 tbsp capers
Salt and pepper to season

Preheat oven to 400 degrees. Place shaved sprouts on cookie sheet. Toss brussels with 1 tbsp olive oil and season with salt and pepper. Roast until crispy (about 15 minutes). Remove and place in a bowl. Top with remaining ingredients, toss, and serve! So yummy.

*If you can't find the shaved brussels, just slice thinly with a sharp knife or mandolin!

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