



TEAM FOUR
FOODSERVICE



Roasted Brussel Sprouts with Cranberries

Yield: 8 servings

Ingredients:

2 pounds	Brussel Sprouts
2 tablespoons	Shallots, chopped
2 tablespoons	Olive Oil
1 teaspoon	Kosher Salt
1/2 teaspoon	Black Pepper
1 cup	Kraft balsamic vinaigrette dressing
1/4 cup	Honey
2/3 cup	Dried Cranberries

Directions:

1. Preheat oven to 425 F.
2. Trim the stems off the Brussel sprouts and then cut in half or quarters depending on size.
3. In a mixing bowl, combine the cut Brussel sprouts, shallots, olive oil, salt, pepper, Kraft Balsamic Dressing and honey. Toss to coat evenly.
4. Place the Brussel sprouts onto a prepared sheet pan and roast in the oven for 15 minutes.
5. Add the cranberries and stir through the Brussel sprouts.
6. Return the pan to the oven and continue to cook for 15 minutes.
7. Transfer to serving bowl and serve.

Recipe and photo courtesy of Kraft Heinz