



# Balsamic Rhubarb Roasted Brussel Sprouts

## Ingredients:

- |                                    |                          |
|------------------------------------|--------------------------|
| 1 tbsp IP Balsamic Dressing        | Salt                     |
| 1 tbsp IP Maple Syrup              | Pepper                   |
| 2 cups brussel sprouts cut in half | 2 tbsp of *Rhubarb purée |
| 1 tsp olive oil                    |                          |

## Directions:

In a bowl toss Brussels sprouts, oil, salt and pepper toss well. Place on parchment lined or silicone lined baking sheet. Roast @ 400 for 20-30 min. Remove from oven and toss in balsamic dressing, maple syrup, and rhubarb purée. Enjoy!

\*Rhubarb purée - use fresh or frozen - if frozen let completely thaw, drain before you purée.  
Fresh - slice and blanch before you purée.

Recipe created by Dea Marie of Dea's Recipes.