

Roasted Baby Potatoes & Brussels Sprouts

INGREDIENTS

- 1 pound baby potatoes, quartered
- $\frac{3}{4}$ pound Brussels sprouts, trimmed and halved
- 2-3 tablespoons olive oil
- Kosher salt and black pepper, to taste

DIRECTIONS

1. Preheat the oven to 450°F. Line a baking sheet with parchment for easy cleanup.
2. Prep the veggies: In a large bowl, toss quartered potatoes and halved Brussels sprouts with olive oil, salt, and pepper.
3. Roast: Spread in a single layer on the baking sheet. Roast for 25-30 minutes, tossing once halfway through, until golden brown and tender.

OPTIONAL ADD-ONS (IF YOU WANT TO ELEVATE IT):

1. Finish with: A squeeze of lemon, a sprinkle of Parmesan, or a drizzle of balsamic glaze.
2. Add-ins: Toss in a few garlic cloves or red pepper flakes before roasting for extra flavor.