

New York Times **Bestselling Author**

SUSAN MALLERY

Pepper-Roasted Brussels Sprouts with Feta

Ingredients:

- ♥ 1 lb Brussels sprouts
- ♥ 1 T olive oil
- ♥ 1 clove garlic, minced
- ♥ 1 habanero pepper, chopped
- ♥ ½ t salt
- ♥ ⅛ t pepper
- ♥ 2 T crumbled feta cheese



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Instructions:

Place the oil in a small bowl. Add the habanero pepper and the garlic, and allow flavors to infuse oil for at least 15 minutes.

Preheat oven to 375 degrees. Cut the ends off the Brussels sprouts and remove the outer leaves. Place the sprouts into a bowl and pour the oil in through a strainer. Toss with salt, and pepper.

Put in a single layer on a shallow roasting pan and roast for about 35 minutes, stirring twice. Remove from the oven and allow to cool for a few minutes. Put them into a serving bowl, add the feta, and toss.

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