

Crispy Roasted Brussel Sprouts with Fish Sauce

Prep Time: 10 minutes

Cook Time: 16 minutes

Ingredients:

1 ½ lbs. Brussel sprouts, cut lengthwise down center

¼ cup Fish Sauce (use Red Boat or Thai Kitchen)

4 tablespoons honey

1 tsp hot chili paste (recommend Sambal chili paste)

1 tsp Sesame Oil

1 tsp Sesame seeds

1 tsp Rice Vinegar

2 tablespoons fresh cilantro or mint (optional)

1. Preheat oven to 400 degrees.
2. In a small bowl combine fish sauce, honey, chili paste, sesame oil, and vinegar.
3. In a large bowl toss brussel sprouts with half of the dressing.
4. Place parchment paper on baking sheet. Spread brussel sprouts in a single layer on a baking sheet and place on center rack. Allow to roast for 15 minutes, tossing halfway to promote even crisp.
5. While still warm toss brussel sprouts with remaining dressing and optional fresh herbs such as mint or cilantro.