

ROASTED BRUSSELS SPROUTS AU GRATIN

INGREDIENTS

2 pounds brussels sprouts, trimmed and cut in half
1 tablespoon oil
salt and pepper to taste
1 cup heavy cream
2 tablespoon butter, melted
1 cup panko bread crumbs
1/2 cup finely chopped almonds
1 cup gruyère cheese. grated

DIRECTIONS

Preheat oven to 425F.

Toss the brussels sprouts in the oil, salt and pepper.

Place the Brussels sprouts in a 13 by 9 inch baking pan in a single layer. Roast until tender, about 20-30 minutes.

Pour the cream over the brussels sprouts and continue to cook for another 10 minutes.

Mix the butter, bread crumbs, almonds and cheese together and sprinkle on top of the brussels sprouts. Broil until golden brown on top, about 3-5 minutes.