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Roasted Brussels Sprouts with Prosciutto

Yield: 3 side dish servings

Time: 5 minutes active, 35 minutes total

18 oz. Brussels sprouts
one large white onion
12 oz. thinly sliced prosciutto
2 tbsp. extra virgin olive oil
zest of half a lemon
¼ tsp. pepper

1. Lightly grease a large baking sheet. Preheat your oven to 400°F.
2. Meanwhile, wash the Brussels sprouts. Chop off and discard the tough ends. Cut the smaller sprouts in half, and cut the larger sprouts in quarters. Place in a medium sized mixing bowl.
3. Coarsely chop the onion and prosciutto. Place in the bowl with the sprouts. Toss with the olive oil, lemon zest, and pepper.
4. Spread onto the prepared baking sheet and roast in the oven at 400°F for 30 minutes, until the prosciutto and some of the outer leaves of the Brussels sprouts begin to crisp.

