
Garlic Tahini Roasted Brussels Sprouts

Makes 4 servings

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INGREDIENTS

2 tablespoons tahini, room temperature
2 garlic cloves, minced
1 tablespoon extra virgin olive oil
1/2 teaspoon fine sea salt
1 pound Brussels sprouts, stems trimmed, halved if large
More salt to taste, if desired

PREPARATION

Preheat the oven to 400 degrees F. Grease a large, rimmed baking sheet lightly with olive oil.

Whisk together the tahini, garlic, olive oil, and salt in a large bowl until smooth. Add the Brussels sprouts and toss to coat.

Spread the sprouts in an even layer on the baking sheet. Bake 10 minutes. Carefully remove from the oven and stir. Bake for 10 more minutes, or until they reach your desired tenderness. Add more salt to taste, if desired.

Serve warm.