

## CHEESY ROASTED BRUSSELS SPROUTS

Cook whole sprouts in gently boiling salted water for 8 minutes.

Drain and place on paper towels to dry.

Cut each sprout in half.

Transfer to a bowl and coat them with olive oil, seasoning lightly with salt and pepper.

Line a baking sheet with aluminum foil, place the sprouts as a single layer, cut side down.

Roast at 425F for 15 minutes.

Add grated Parmigiano cheese all over and roast for another 15 minutes, or until the cheese is golden brown.

Keep an eye on it, you don't want the cheese to burn.