

# Broiled Brussels Sprouts with Hazelnuts

From – *Mark Bittman's Kitchen Express*

1 pound Brussels sprouts, trimmed  
2 Tbsp olive oil  
salt & pepper  
½ cup hazelnuts – coarsely chopped  
1 lemon  
¼ cup fresh chopped parsley

- Heat the broiler.
- Pulse the Brussels sprouts in a food processor – or use a knife- to chop them up a bit.
- Spread out on a rimmed baking sheet, drizzle with olive oil, sprinkle with salt and pepper, and toss.
- Broil the Brussels sprouts for about 5 minutes, until browning on the edges.
- Shake the pan to flip the sprouts then add the hazelnuts.
- Broil for another 3 minutes.
- Sprinkle with freshly squeezed lemon juice and parsley.



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