

Caramelized Brussels Sprouts with Lemon

From – *marthastewart.com*

12 oz Brussels sprouts, halved lengthwise, or quartered if large
coarse salt and ground pepper

2 Tbsp olive oil

1 Tbsp fresh lemon juice, plus lemon wedges, for serving

- In a skillet, combine sprouts and $\frac{1}{2}$ cup water; season with salt and pepper.
- Bring to a simmer over medium heat. Cover; cook, stirring occasionally, until most of the water has evaporated and sprouts are crisp-tender, 5 to 8 minutes (add $\frac{1}{4}$ cup more water if skillet becomes dry before sprouts are done).
- Increase heat to medium-high; add oil to skillet.
- Continue to cook, uncovered, without stirring, until sprouts are golden brown on underside, 5 to 7 minutes.
- Remove from heat.
- Stir in lemon juice; season with salt and pepper.
- Serve with lemon wedges.



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