



# ROASTED BRUSSELS SPROUTS WITH AIOLI DIPS

*Chef's Selections, Gluten Free, Side Dishes  
Flavourings, Sea Salt*

Difficulty Level: ●●○○○

Prep Time: 10 minutes

Cook Time: 35 minutes



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## Ingédients

- 1 lb Brussel sprouts
- 1/2 tsp Windsor® Extra Coarse Sea Salt (freshly ground)
- 2 tbsp olive oil (divided)
- Aioli Dips:**
- 1/2 cup mayonnaise
- 2 tbsp lemon juice
- 1/4 tsp Windsor® Roasted Garlic with Sea Salt (freshly ground)
- 1/4 tsp Windsor® Black Peppercorns (freshly ground)

## Preparation

1. Preheat oven to 400 °F/200 °C.
2. Cut ends off Brussels sprouts and cut larger sprouts in half. Toss in olive oil and Windsor® Extra Coarse Sea Salt. Place on parchment paper lined baking sheet. Bake 20 minutes; flip over and continue to cook another 10-15 minutes.
3. Meanwhile, combine mayonnaise and lemon juice. Divide into two serving dishes.
4. In one dish, add 1/4 tsp Windsor® Roasted Garlic with Sea Salt.
5. In the other dish, add 1/4 tsp Windsor® Black Peppercorns.

**Servings: 4**

Per serving (120 g) | Calories 280 | Fat 28 g | Carbohydrate 7 g | Protein 2 g