

Roasted Brussels Sprouts with Garlic Aioli by Lynn's Recipes



Lynn demonstrates how to make Roasted Brussels Sprouts with Garlic Aioli. This is a great side dish to a dinner. From Costa Kitchen.

Ingredients:

- 20 Brussels Sprouts cut into wedges
- Canola Oil
- Salt
- Pepper

Aioli Sauce:

- 6 Tablespoons mayonnaise
- ¼ teaspoon minced garlic
- 1 teaspoon lemon juice
- 1 Tablespoons finely chopped flat leaf parsley

Preheat oven to 400°. Place Brussels Sprouts on a baking sheet and drizzle with oil. Salt and pepper to taste and mix around the Brussels Sprouts on the pan to ensure they all get nicely coated in the oil.

Bake for 15 minutes or until golden brown on at least one side.

While the Brussels Sprouts are roasting, mix together the mayonnaise, garlic, parsley and lemon juice. Serve in a ramekin alongside the finished Brussels Sprouts.

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