Smashed Brussels Sprouts

Serves a crowd · Serves 4–6

Ken's note: TBD

Ingredients

- 1½–2 lb Brussels sprouts
- Olive oil
- Garlic powder
- Cayenne (optional)
- Grated Parmesan (optional)
- Black pepper
- Salt

Method

1. Boil the sprouts in salted water until tender, 8–10 minutes. Drain, cool under cold water, and pat dry. Toss with olive oil, garlic powder, pepper, and Parmesan if you’re using it.
2. Spread them on a baking sheet, smash each one flat with the bottom of a glass, and roast at 425°F until crisp and golden, 25–30 minutes, flipping halfway. Taste and salt at the end.