

SEASONED BRUSSELS SPROUTS

SERVES 8-10

Trim Brussels sprouts. Halve or quarter if large.

In a large pan, sauté Brussels sprouts with Mediterranean Spiced Sea Salt in olive oil over high heat for approx 5 min, stirring often. Start with ½ tsp seasoned salt and ½ tsp pepper and adjust seasonings to taste. Lower heat, cover, and cook until tender, approx 3-5 min.

INGREDIENTS

2 lbs Brussels sprouts

2 tbsp olive oil

*McCormick Mediterranean
Spiced Sea Salt*

Pepper

DEEDEE'S NOTES:

- Brussels sprouts may be prepped earlier in the day and cooked prior to guests arriving or immediately before serving. If you prepare prior to guests arriving, undercook a bit, leave in the pan uncovered, and warm to finish prior to serving.
- Increases well.

