



Sautéed Parmesan Brussels Sprouts

What you need:

- Brussels Sprouts
- Olive oil
- Salt and pepper
- Parmesan cheese



What you do:

Cut off brussels sprout ends. Remove loose or wiltleaves. Chop into halves.

Sauté those in some olive oil for five minutes with cut side down.

Sprinkle with a little parmesan cheese, salt and pepper and continue to sauté for 5 more minutes until tender crisp.

Serve immediately

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