



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Brussels Sprouts**

Roasted Brussels Sprout Medley

Ingredients:

2 pounds brussels sprouts, halved
2 cups red grapes, halved
1 small navel orange, zested
2 cups walnut or pecan pieces
4 shallots, sliced
salt and white pepper to taste
olive oil

Directions:

Preheat your oven to 350F. Line a baking sheet with parchment paper. Set aside.

In a mixing bowl, combine the brussels sprouts, grapes, walnuts, and garlic. Sprinkle with orange zest, salt and pepper. Drizzle well with olive oil. Stir to coat. Spread the mixture in the baking sheet. Squeeze the orange juice evenly over the Brussels medley. Bake for 25-30 minutes. Carefully stir once during baking.