



Brussels Sprouts with Lemon Zest & Parmesan Cheese

Serves 6-8. Cooking time: 30 mins

The vibrant nature of Rosé is always a nice contrast to the hearty Thanksgiving dinner.

The Angels & Cowboys Rosé shines with the simple addition of bright lemon zest and savory parmesan cheese.

2 LB brussels sprouts
2 Tbs olive oil salt & pepper to tastes
1 lemon
grated parmesan cheese to taste

Preheat oven to 425. Trim brussels sprouts (remove outer leaves & cut stem) and slice in half. Toss on baking sheet with olive oil & season salt & pepper. Roast for 15 min. While roasting, zest 1 lemon and cut lemon in half. Reserve zest Take pan out and toss sprouts. Squeeze 2 halves of lemon over sprouts. Roast for another 15 mins or until sprouts are crispy.

After plating, sprinkle with a generous amount of
Parmesan and lemon zest .