

Brussel Sprouts with Italian Balsamic Glaze (Sides)



- 1 lb. Brussels sprouts, trimmed of ends and halved
- 3 Tbsp. olive oil
- 1/2 cup balsamic vinegar
- 1 tsp. Halladay's Garlic Tomato Basil Seasoning

Preheat oven to 400°F. Toss Brussels sprouts with oil and season with salt and pepper; pour on a roasting pan. Roast 35 to 40 minutes, until crisp on the outside and tender on the inside. Shake the pan from time to time to brown the sprouts evenly. Remove from oven. In a small saucepan, combine vinegar and seasoning. Bring to a boil, reduce heat to medium-low and simmer until slightly thickened, about 5 minutes. Drizzle over Brussel sprouts and serve.