



# CLASSIC STEAKHOUSE VINAIGRETTE BRUSSELS SPROUTS

1½ lbs. (681g) fresh Brussels sprouts, trimmed, cut in half, quartered if large

2 Tbsp. **Fresh Harvest Garlic Olive Oil**

2 tsp. **Onion, Garlic & Herb Seasoning**

¼ cup **Classic Steakhouse Vinaigrette & Marinade**

½ cup freshly grated Parmesan cheese

Preheat oven to 425°F. On a parchment-lined large rimmed baking sheet, combine first 3 ingredients; salt and pepper as desired. Toss to coat. Bake 10 minutes. Drizzle with vinaigrette; toss to coat. Continue baking 10-15 minutes or until desired doneness. Sprinkle with Parmesan cheese.



- **Fresh Harvest Garlic Olive Oil**
- **Onion, Garlic & Herb Seasoning**

- **Classic Steakhouse Vinaigrette & Marinade**