

Roasted Brussel Sprouts with Shallots and Prosciutto

Ingredients:

- 5 -6 cups Brussel Sprouts quartered
- 2 minced shallots
- 2 ounces diced prosciutto
- Salt and pepper to taste
- 2 tsp garlic powder
- 1/4 cup olive oil
- About 1 tablespoon of Alessi Balsamic Glaze

Preparation:

Preheat oven to 375. Toss all ingredients together in a bowl with the exception of the glaze, and lay flat on a sheet pan without overcrowding the pan. Place in the oven for about 25 minutes tossing occasionally until the edges get crispy and brussel sprouts are tender. Remove from oven and let cool slightly before drizzling with glaze. These can be served hot or at room temperature.

