



ROASTED BRUSSELS SPROUTS WITH TOMATOES

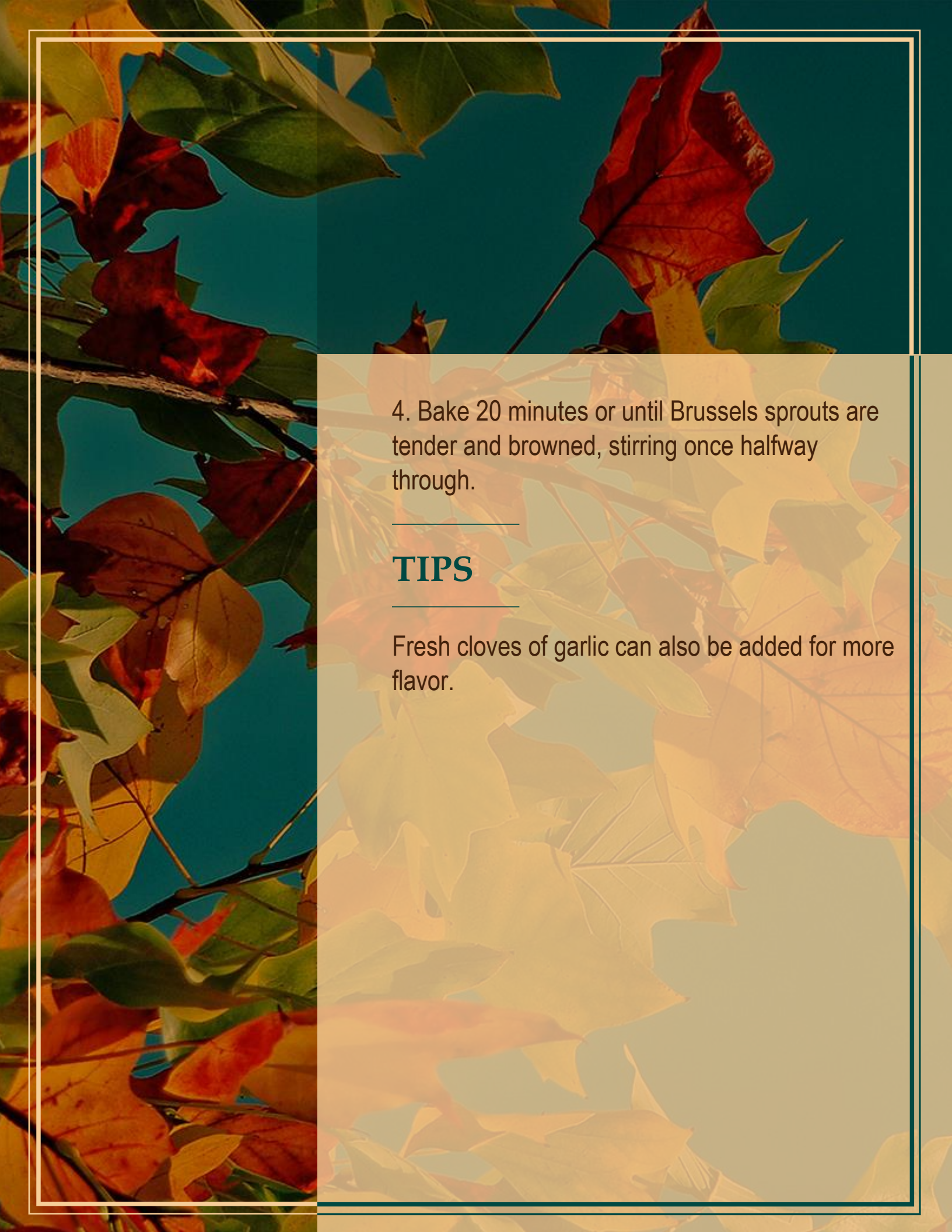
RECIPE

INGREDIENTS

- 1 pound small fresh Brussels sprouts, trimmed and cut in half lengthwise
 - 1 can (14.5 ounces) Hunt's Fire Roasted Diced Tomatoes, drained
 - 2 Tablespoons olive oil
 - 1/4 teaspoon garlic powder
 - 1/4 teaspoon ground black pepper
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INSTRUCTIONS

1. Heat oven to 425 degrees Fahrenheit.
2. In large bowl, toss together Brussels sprouts, drained tomatoes, oil, garlic powder and pepper.
3. Spread mixture in single layer on large shallow baking pan.

A background image of autumn leaves in various shades of green, yellow, orange, and red against a clear blue sky. The leaves are scattered across the frame, with some in sharp focus and others blurred. A semi-transparent white box with a thin teal border is overlaid on the right side of the image, containing text.

4. Bake 20 minutes or until Brussels sprouts are tender and browned, stirring once halfway through.

TIPS

Fresh cloves of garlic can also be added for more flavor.