Caramelized Brussels Sprouts with Lemon
From – marthastewart.com

12 oz Brussels sprouts, halved lengthwise, or quartered if large
coarse salt and ground pepper
2 Tbsp olive oil
1 Tbsp fresh lemon juice, plus lemon wedges, for serving

• In a skillet, combine sprouts and ½ cup water; season with salt and pepper.
• Bring to a simmer over medium heat. Cover; cook, stirring occasionally, until most of the water
  has evaporated and sprouts are crisp-tender, 5 to 8 minutes (add ¼ cup more water if skillet
  becomes dry before sprouts are done).
• Increase heat to medium-high; add oil to skillet.
• Continue to cook, uncovered, without stirring, until sprouts are golden brown on underside, 5 to
  7 minutes.
• Remove from heat.
• Stir in lemon juice; season with salt and pepper.
• Serve with lemon wedges.

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