

Apple Butter
Brussel Sprouts

OREGON Growers®
~ FARM DIRECT SPECIALTY FOODS ~

PREP TIME	COOK TIME	SERVES
10 minutes	25 minutes	4

INGREDIENTS

FOR BRUSSEL SPROUTS

2 pounds Brussels sprouts, cut in half
2 apples, diced
Olive oil
Salt and pepper, to taste

FOR DRESSING

2/3 cup **Oregon Growers Apple Butter**
3 tablespoons olive oil
1 tablespoon apple cider vinegar
Red pepper flakes, to taste
Chopped hazelnuts, for garnish
Gorgonzola cheese, crumbled for garnish

PREPARATION

1. Preheat the oven to 425 degrees.

2. In a bowl, combine the Brussels sprouts, diced apples, olive oil, salt, and pepper. Transfer to a baking sheet.

3. Roast the Brussels sprouts for 25 minutes until tender.

4. Meanwhile, combine Oregon Growers Apple Butter, olive oil, and apple cider vinegar in a bowl. Toss the roasted Brussels sprouts in the apple butter mixture and transfer to a serving dish. Garnish with red pepper flakes, chopped hazelnuts, and crumbled gorgonzola.

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