

Roasted Brussels Sprouts with Mushrooms and Goat Cheese

Suggested Wine Pairing: Pinot Noir

- 3 tbsp Olive Oil
 - 1 lb Brussels Sprouts, halved
 - 2 tbsp Butter
 - 1 small Onion, diced
 - ½ lb assorted mushrooms, roughly chopped
 - 2 cloves Garlic, minced
 - 1 tbsp Fresh Thyme, finely chopped
 - 1 tbsp Fresh Rosemary, finely chopped
 - 1 tbsp Balsamic Vinegar
 - ¼ c Pine Nuts
 - ¼ c Chèvre (Goat Cheese), crumbled
 - Salt and Pepper to Taste
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1 In a large mixing bowl, combine olive oil, Brussels, salt, and pepper. Toss to combine. Transfer to large sheet pan and roast in 350° oven for 30 - 40 minutes, until tender and golden brown.

2 While the Brussels roast, add the butter to a sauté pan on medium-low heat. Once it is fully melted and bubbling, add the onions and stir, 2-3 minutes. Increase the heat to medium and add the mushrooms. After a few minutes, when the mushrooms begin to release liquid, add the garlic and half of the fresh herbs. Sauté until mushrooms no longer release liquid and begin to brown, 7-8 minutes. Turn off heat.

3 When the Brussels are tender and beginning to brown, remove from oven and transfer back to the large mixing bowl. Then add the ingredients from the sauté pan to the bowl, plus the balsamic and pine nuts. Toss to combine and transfer to sheet pan.

4. Return the sheet pan to the oven and broil on low until everything is deliciously brown and bubbly, about 4 to 5 minutes. Remove from oven and transfer to serving dish. Generously garnish with the crumbled goat cheese, remaining herbs, and a light drizzle of balsamic. Serve immediately.