



WOOD-ROASTED CARROTS, BRUSSEL SPROUTS & MUSHROOMS

PREP TIME: 15 MINUTES

COOK TIME: 40 - 45 MINUTES

SERVES: 4



INGREDIENTS:

1.5 lbs Brussels sprouts, trimmed and halved
6 carrots, cut in half, long ways
6 oz mushroom medley - cut into equally sized pieces
Flat leaf parsley, chopped, if desired for finishing

DIRECTIONS

1. Preheat the XO pizza oven to 400 degrees.
2. Toss Brussels sprouts and the carrots separately with olive oil, salt and pepper.
3. Transfer to a sheet pan or cast iron skillet and roast for 25 minutes.
4. At 25 minutes mark, add mushroom medley and mix with Brussels & carrots.
5. Place sheet pan with Brussels sprouts, carrots and mushrooms back into the oven and cook until crisp (12-15 mins) on the outside and tender on the inside.
6. While roasting, shake the pan from time to time to brown the sprouts evenly.
7. Garnish with herbs, if desired.

