Ferraro's Cucina

Brussel Sprouts with Salami

Ingredients

10 oz Brussels Sprouts, trimmed and quartered

4 slices Genoi Salami, chopped

1 tbsp olive oil

Salt

Pepper

Pine nuts, (optional)

1/4cup grated sharp Provolone cheese, (optional)

Preparation

- Preheat the oven to 400°F.
- Combine the Brussels sprouts, salami, olive oil, salt and pepper in a cast iron, ovensafe dish.
- Place in oven and cook for 30-40 minutes, stirring every 10 minutes, until brussels spouts are slightly browned and cooked through.
- Garnish with provolone and pine nuts, if desired.
- Enjoy!











