



## **Maple Roasted Brussels Sprouts with Chilean Grapes**

Chilean grapes add a sweet crunch to this elegant side dish. Courtesy of Chilean Fresh Fruit Association

### **Ingredients**

1	Pound	Brussels Sprouts, halved
2	Cups	Chilean Red Seedless Grapes
1	Tablespoon	Olive Oil
1	Tablespoon	Maple Syrup, or more, depending on preferred sweetness
1/2	Teaspoon	Salt
1/4	Teaspoon	Freshly Ground Black Pepper
1/2	Cup	Pecans
2	Ounces	Goat Cheese, crumbled

### **Instructions**

1. Preheat oven to 400° F. Place Brussels sprouts and grapes in a large bowl. In a small bowl, whisk together olive oil, maple syrup, salt and black pepper. Toss oil mixture with sprouts and grapes. Place mixture on a rimmed baking sheet and roast for 20-30 minutes, or until Brussels sprouts are tender and grapes have begun to shrivel. Let cool.
2. Meanwhile, heat a heavy duty skillet over medium heat. Add pecans and heat for 4 minutes, or until browned and fragrant, shaking the pan often to prevent burning. Let cool.
3. In a serving bowl, toss together sprout-grape mixture, toasted pecans and top with goat cheese.