



Sautéed Brussels Sprouts with Garlic

A hearty vegetable side dish!

You Will Need:

- 2 Tablespoons **The Olive Oil Factory Extra Virgin Olive Oil**, plus extra for drizzling.
- 2 Tablespoons butter
- 1 bag fresh Brussels Sprouts (do not use frozen!)
- 2 - 3 cloves of garlic, finely chopped
- **Saparosa Roasted Garlic Sea Salt** for finishing
- Fresh-ground black pepper

Directions:

Slice Brussels sprouts in halve (first chopping off any discolored bottoms if necessary). Heat both **Extra Virgin Olive Oil** and butter in a large skillet on **medium high**. Sauté the sprouts for 5 minutes, add garlic. Continue to sauté until the sprouts are browned and tender throughout. Serve with a generous drizzle of **Extra Virgin Olive Oil**, and **Saparosa Roasted Garlic Sea Salt** & fresh-ground pepper to taste!