ROASTED GOCHUJANG BRUSSEL SPROUTS

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Ingredients:

- 1 Lb. Small Brussel Sprouts, trimmed and halved
- 5 Tbsp. Extra-Virgin Olive Oil
- 1 Tbsp. Gochujang
- 1 Tbsp. Rice Vinegar
- Salt
- 2 Tsp. Sesame Seeds, toasted



Instructions:

1. Arrange Brussels sprouts in single layer, cut sides down, in 12-inch nonstick skillet. Drizzle oil evenly over sprouts. Cover skillet, place over medium-high heat, and cook until sprouts are bright green and cut sides have started to brown, about 5 mins.
2. Uncover and continue to cook until cut sides of sprouts are deeply and evenly browned and paring knife slides in with little to no resistance, about 2 to 3 mins., adjusting heat and moving sprouts as necessary to prevent them from overbrowning.
3. While sprouts cook, combine gochujang, vinegar, and ¼ teaspoon salt in small bowl.
4. Off heat, add gochujang mixture to skillet and stir to evenly coat sprouts. Season with salt to taste.
5. Transfer sprouts to large plate, sprinkle with sesame seeds, and serve.

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