

KUNG PAO BRUSSELS SPROUTS

Serves 4

INGREDIENTS:

800-900g Brussels sprouts

2 tablespoons extra virgin olive oil

For the sauce:

2 tablespoons soy sauce

2 tablespoons honey or maple syrup

1 tablespoon rice vinegar

2 teaspoons toasted sesame oil

½ to 2 teaspoons sriracha, to taste

2 cloves garlic, pressed or minced

Garnishes

⅓ cup roasted peanuts (either salted or unsalted)

⅓ cup chopped green onion (both green and white parts), about 3 green onions

2 tablespoons fresh coriander leaves, chopped (optional)

Red pepper flakes (optional)

DIRECTIONS

To prepare the Brussels sprouts: Preheat oven to 200°C. Trim the nubby ends and any discolored leaves off the Brussels sprouts, then cut the sprouts in half lengthwise.

Transfer the sprouts to a large, rimmed baking sheet (I covered mine in parchment paper first for easy cleanup), then toss them with about 2 tablespoons olive oil, until they are coated with a light, even layer of oil. Arrange the sprouts in an even layer, flat sides down, and roast for 25 to 30 minutes, tossing halfway, until they are tender and deeply caramelized on the edges.

Meanwhile, to prepare the sauce: In your smallest saucepan, add the tamari or soy sauce, honey or maple syrup, rice vinegar, sesame oil, ½ teaspoon sriracha and garlic. Whisk until combined, then taste and add more sriracha if you'd like (mine was just right with 1 ½ teaspoons sriracha, but I love spicy food).

Bring the mixture to a boil over medium-high heat, stirring occasionally. Reduce heat to medium and cook, stirring often, until the sauce has thickened, about 4 to 5 minutes. It's done when, if you take it off heat long enough for it to stop bubbling and carefully tilt the pan back and forth, the sauce will slide down the pan rather than slosh.

Let the roasted sprouts cool for a few minutes, then transfer them to a medium serving bowl. Pour the sauce over the sprouts and toss to coat. Add the peanuts, green onion and optional cilantro and toss again. Serve immediately, with red pepper flakes sprinkled on top if you'd like a little extra heat (and color).