



# Crispy Brussels Sprouts, Tuscan Tomato 'Nduja Vinaigrette

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Sponsor: SupHerb Farms®

Servings: 6

Recipe courtesy Chef Zack Randol, Piada

## Ingredients:

### **Tuscan 'Nduja Vinaigrette:**

- 3 oz. [SupHerb Tuscan Tomato](#)
- 3 oz. 'nduja, rendered
- 1 tbsp. honey
- 3 oz. extra-virgin olive oil

### **Brussels Sprouts:**

- 2 lbs. Brussel sprouts, halved
- 2 tbsp. canola oil
- 1 tsp. kosher salt

## Directions:

### **Tuscan Tomato 'Nduja Vinaigrette**

1. In a bowl, add the *Tuscan Tomato*, rendered 'nduja and honey and mix.
2. Slowly whisk in the olive oil to emulsify.

### **Roasted Brussels Sprouts:**

1. Preheat the oven to 450°F.
2. In a large bowl, gently mix the Brussels sprouts, oil and salt. Spread them on a baking sheet.
3. Roast for 15 minutes, or until tender and crispy.
4. While the Brussel sprouts are warm, add the vinaigrette and mix gently.
5. Arrange a portion of sprouts on a serving plate and garnish with some of the Tuscan Tomato 'Nduja Vinaigrette.

