

Honey Sriracha Lime Brussel Sprouts

Ingredients:

- 1lb Brussels sprouts*
- 1 tablespoon sriracha sauce
- 3 tablespoons honey
- 1 tablespoon lime juice*
- Salt
- Olive oil for frying



Preparation:

1. Trim the stem end of the sprouts and cut each one in half. Keep any loose leaves.
2. In a small bowl, whisk together the sriracha, honey, and lime juice. Set aside.
3. Use a large skillet and added about 1/4 cup of olive oil and heat on medium high.
4. Pan fry Brussels until deep golden brown.
5. Transfer to a medium bowl and toss with the sriracha, honey, and lime sauce.



**Ingredient is WIC (Women, Infants, and Children) Nutrition program approved.*

Source: About.com



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