

Roasted Brussels Sprouts with Chestnuts



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Prep time 10 mins - Cooking time 30 mins - Serves 4

Ingredients

- 500g chestnuts, cooked and peeled
- 800g brussels sprouts, washed and halved
- 8 pitted medjool dates, halved
- 60ml olive oil
- ½ teaspoon cumin
- ½ teaspoon ground coriander
- ½ teaspoon cinnamon
- 3 tablespoons honey
- 1 teaspoon salt
- 100ml aioli
- Chopped fresh coriander or parsley for garnish

800g of fresh chestnuts produces approx 500g once cooked and peeled

Method

Preheat oven to 200° fan forced.

Steam brussels sprouts for 3 mins. They should turn vibrant green. Drain thoroughly.

In a large bowl combine oil, cumin, coriander, cinnamon, honey and salt. Add brussels sprouts and toss to combine.

Place sprouts in a single layer in a baking tray and roast for 15mins. At this point, add chestnuts and medjool dates. Stir. Return to oven for another 10mins. They should be crispy at the edges. If not, return to oven for another few minutes.

Serve with a generous drizzle of aioli and a sprinkle of coriander or parsley.

***For more information about chestnuts, including how to select, store at home, cooking tips and other recipes visit chestnutsaustralia.com.au**