



Roasted Brussels Sprouts and Garlic with Thai-inspired dressing

(modified from [Momofuku's](#) recipe, serves 2-4 as a side dish)

You'll need:

For Brussels Sprouts & Garlic:

- A bag of brussels sprouts (about 1 lb)
- Olive oil
- 8-10 cloves of garlic (I like the pre-peeled packets to make it easier)

For Dressing:

- 1/4 cup of fish sauce (I like [Tiparos](#) or [Red Boat](#))
- 1/4 cup of water
- 1/4 cup of sugar
- 3 Tablespoons of finely chopped mint
- 2 tablespoons finely chopped cilantro stems
- 1 garlic clove, minced
- 1 (1 1/2-inch) fresh red Thai chile, thinly sliced crosswise, including seeds

Here's how:

1. Preheat oven to 450 degrees with rack on the upper third.
2. Cut brussels sprouts in half, length-wise, and toss in a bowl with garlic and enough olive oil to lightly coat all pieces.
3. Place brussels sprouts with flat-side down (garlic can be tossed in any direction) on a shallow baking pan.
4. Bake until outer leaves are dark brown and appear crispy. Depending on the size of your brussels sprouts, this could be anywhere from 25-45 minutes, so start watching after 25 minutes and add time as necessary. Then, make a note of the timing for the next batch.
5. Make dressing while the sprouts are in the oven. Simply combine all ingredients and stir until sugar has dissolved. I like to put it into a small tupperware container and shake it up. Then, you already have the extra dressing in a container to save for next time.
6. Once the brussels sprouts are done, pour into a bowl and lightly toss with dressing. You won't need all of the dressing, so it's great to save for later for your next batch. We've even added the dressing to some roasted potatoes! Enjoy!

{photos by [Bonnie Tsang for Oh Joy](#)}