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COMMUNITY
PARTNERSHIP**

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MOBILE TEACHING KITCHEN

Lemon Roasted Potatoes and Brussels Sprouts

INGREDIENTS

- 1 pound golden potatoes, diced into ½ inch cubes
- 1 pound Brussels sprouts, tough bottoms removed and sliced in half
- 2 Tablespoons olive oil
- 1 teaspoon salt
- ¼ teaspoon black pepper

Lemon Dressing:

- 3 Tablespoons olive oil
- 2 cloves garlic, minced
- 1 teaspoon Dijon mustard
- 1 lemon, juiced
- 1 teaspoon honey
- Salt and pepper, to taste

DIRECTIONS:

1. Wash hands with soap and warm water before beginning recipe. Rinse potatoes and Brussel sprouts under cold running water to remove excess dirt.
2. Pre-heat oven or toaster oven to 425 Degrees F. Line a baking pan with parchment paper, set aside.
3. Prepare the potatoes and Brussels sprouts. *By keeping your vegetables the same size, they'll cook quickly and evenly!*
4. In medium mixing bowl, toss diced potatoes and Brussel sprouts with 2 Tablespoons of olive oil. Season with salt and pepper.
5. Evenly spread out seasoned potato mixture onto parchment lined baking pan. Roast 20-25 minutes or until tender, stirring once for even roasting.
6. While vegetables are roasting, prepare the dressing. Whisk lemon juice, garlic, mustard, honey and olive oil until smooth. Add salt and pepper to taste.
7. Transfer roasted potatoes and Brussels sprouts into a large bowl. Drizzle with lemon dressing and toss to evenly coat. Serve warm & enjoy!



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