

Big Green Egg.

The Ultimate Cooking Experience®



@BigGreenEgg

Brussels Sprouts

with Big Green Egg Sweet & Smoky Seasoning

Ingredients

- 1 lb. Brussels sprouts, trimmed and sliced in half
- Olive oil
- 2 tbsp Big Green Egg Sweet & Smoky Seasoning
- 2 tbsp Thai chili sauce

Method

Set the EGG for indirect cooking with the convEGGtor at 400°F.

Toss the sprouts in olive oil and Sweet & Smoky Seasoning. Pour into a Plancha Griddle, ridged side up, or Cast Iron Skillet and cook on the EGG for 20 minutes. Remove the sprouts to a bowl and add the Thai chili sauce; stir until the sprouts are evenly coated.