## ttyVee.

## Sautéed Parmesan Brussels Sprouts

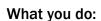
What you need:

**Brussels Sprouts** 

Olive oil

Salt and pepper

Parmesan cheese



Cut off brussels sprout ends. Remove loose or wilteleaves. Chop into halves.

Sauté those in some olive oil for five minutes with cut side down.

Sprinkle with a little parmesan cheese, salt and pepper and continue to sauté for 5 more minutes until tender crisp.

Serve immediately

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