Balsamic Brussels Sprouts ?

Cooking Instructions

This dish includes 2 parts: Brussels Sprouts and Balsamic Glaze.

Glaze: Soften glaze by microwaving for 20 sec.

Brussels Sprouts Cooking Method – Choose One:

Oven: Preheat oven to 425F. Line a baking sheet with foil or parchment paper. Toss Brussels sprouts with included balsamic glaze topper. Spread Brussels sprouts on the lined baking sheet in a single layer. Bake uncovered 25-30 min on center oven rack until caramelized and tender.

Air Fryer: Air fry sprouts at 375F for 15 min, drizzle balsamic glaze over and toss gently. Continue “frying” for 5 more minutes.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.