

Roasted Brussels with Woo Dat Cajun Hot Honey



- One bag of Brussels (enough to cover a sheet pan)
- 2 Tablespoons Olive Oil
- 4 Tablespoons Woo Dat Cajun Hot Honey
- 1 teaspoon salt

Preheat the oven to 425. Cut the ends off the Brussels and slice in half, if they are gigantic, then slice them again (you want to get them somewhat formal in size). Drizzle with olive oil and honey (you can gently heat honey in the Microwave for 10-15 seconds to make it runnier). Then sprinkle with salt. Toss it all on a foil-lined baking sheet (easier clean-up 😊). Roast for 15-20 minutes depending how soft you like them, tossing once in the middle if you think about it. Enjoy!