BRAAIED BRUSSEL SPROUTS

Prep time: 20 minutes
Cook time: 10 minutes
Serves 4 people

Are you put off green vegetables?

By adding brown butter, nuts and spices that complements the brussel sprout flavour, we guarantee you that it will become a favourite!
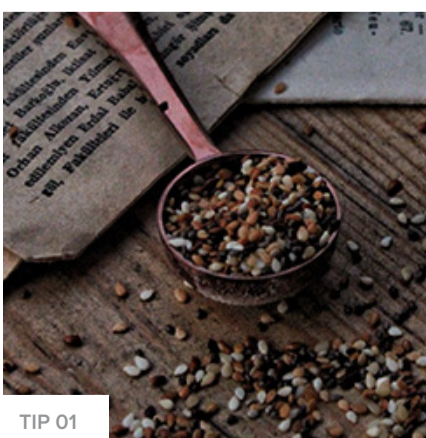
INGREDIENTS

4 Tbsp unsalted butter	½ tsp salt
300g brussels sprouts, trimmed and halved (roughly a small bag at any supermarket)	Freshly ground black pepper, to taste
½ cup raw hazelnuts, chopped	1 tsp finely grated lemon zest (rind of one lemon)

INSTRUCTIONS

1. Preheat your gas braai to 180°C. If you're using a charcoal braai, light your fire 20-30minutes in advance.

2. Melt your butter in your **260 Round Pan** over medium heat on your side burner, or straight on your fire. Carefully keep an eye on it and stir constantly. About 30 seconds after melting, you'll see it start to foam and bubble. Keep stirring.

3. As the foam begins to lessen, the milk solids within the butter will start to cook and turn a brown colour. You might notice a toasted nutty-like aroma. Keep stirring until you get an even brown colour.

4. Hurry! Before the butter burns, pour it out of the pan and into a large bowl.

5. In the large bowl, toss your Brussels sprouts and hazelnuts with the browned butter, salt, and pepper.

6. Add the Brussels sprouts mixture back into your 260 Round pan, face down in a single layer.

7. Place on your braai and roast for 10 minutes. Check about half-way through and give your pan a shake to ensure the Brussels aren't sticking. You'll know they're done when the Brussels sprouts are tender but not mushy.

8. Remove from the braai and sprinkle the finely grated lemon zest.

9. Serve and enjoy

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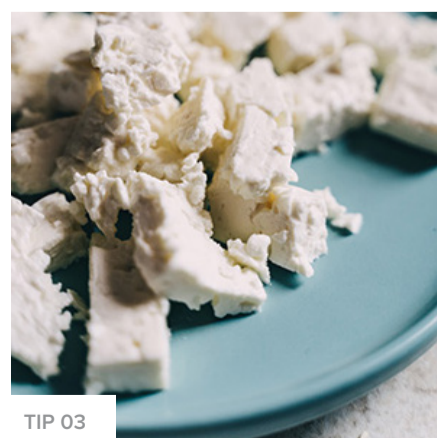# CHECK OUT A FEW MEGAMASTER RECIPE TIPS

TIP 01

Swap out the nuts with sesame seeds if you have a nut allergy.

TIP 02

Make your veg-one pan dish meaty with bacon or chorizo.

TIP 03

Amp up the flavour and crumble feta over the top just before you serve.