



## EDNA VALLEY VINEYARD.

### **Roasted Brussels Sprout Leaves with Apple, Cheddar & Glazed Pecans**

Bright and flavorful, this holiday side will be fabulous alongside turkey, pairing beautifully with the crisp apple notes of Edna Valley's Central Coast Chardonnay.

**Serves 4 to 6**

- 1 lb. Brussels sprouts, leaves separated**
- 2 tsp. fresh thyme leaves, coarsely chopped**
- 2 Tbs. olive oil**  
**Kosher salt and freshly ground black pepper**
- 1 large Gala apple, unpeeled and diced (about 1½ cups)**
- 1 Tbs. apple-cider vinegar**
- ½ cup coarsely grated sharp white Cheddar cheese**
- ¾ cup glazed pecans, coarsely chopped**

Position a rack in the center of the oven, and heat the oven to 425°F. Toss the Brussels sprout leaves on a large rimmed baking sheet with the thyme, oil, 1 tsp. salt, and ½ tsp. pepper. Roast for 10 minutes, tossing halfway through cooking time. Push the leaves to one side of the baking sheet with a spatula. Add the apple to the empty side of the pan, and continue to roast until the Brussels sprout leaves begin to brown in places and the apple begins to soften, 5 to 7 minutes more. Transfer the mixture to a serving bowl, add the vinegar and cheese, and toss until well combined. Season to taste with salt and pepper, top with the pecans, and serve.

