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## **BRUSSEL SPROUTS with MAPLE SYRUP**

Basic Lifestyle

### **Ingredients**

4 TBS olive oil, divided, plus more for drizzling  
2 pounds brussels sprouts, trimmed, halved lengthwise  
Kosher salt and freshly ground black pepper  
1/4 cup sugar-free (or low sugar) maple syrup  
2 TBS (1/4 stick) unsalted margarine, room temperature  
2 TBS chopped flat-leaf parsley  
1-1/2 TBS thinly sliced fresh chives  
1 TBS thinly sliced fresh sage

### **Instructions**

1. Heat 2 TBS oil in a large skillet over medium-high heat.
2. Working in 2 batches and adding 2 more TBS oil between batches, cook brussels sprouts, cut side down, in a single layer in skillet until deep golden brown, 4–5 minutes.
3. Season brussels sprouts with salt and pepper and toss; cook until tender, 3–4 minutes longer. Transfer to a large bowl.
4. Remove skillet from heat; add maple syrup, margarine and herbs to pan. Once margarine is melted, add brussels sprouts to skillet and toss to coat.
5. Transfer brussels sprouts mixture to a large serving platter and drizzle lightly with oil.

### **Portion-Per-Serving Information** (Yields 8 servings)

Serving = 1/2 cup = 1 V