

Roasted Brussels Sprouts With Garlic

By Mark Bittman

Updated Feb. 3, 2025



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Total Time 35 minutes
Prep Time 5 minutes
Cook Time 30 minutes
Rating ★★★★★ (12,788)

This recipe for roasted brussels sprouts from Mark Bittman is our most popular version and is perfect as a Thanksgiving side dish. If you haven't yet figured out a go-to recipe, this simple preparation is the answer. It results in sweet caramelized brussels sprouts that will make a believer out of anyone.

INGREDIENTS

Yield: 4 servings

1 pint brussels sprouts (about a pound)
4 to 6 tablespoons extra virgin olive oil, to coat bottom of pan
5 cloves garlic, peeled
Salt and pepper to taste
1 tablespoon balsamic vinegar



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PREPARATION

Step 1

Heat oven to 400 degrees. Trim bottom of brussels sprouts, and slice each in half top to bottom. Heat oil in cast-iron pan over medium-high heat until it shimmers; put sprouts cut side down in one layer in pan. Put in garlic, and sprinkle with salt and pepper.

Step 2

Cook, undisturbed, until sprouts begin to brown on bottom, and transfer to oven. Roast, shaking pan every 5 minutes, until

sprouts are quite brown and tender, about 10 to 20 minutes.

Step 3

Taste, and add more salt and pepper if necessary. Stir in balsamic vinegar, and serve hot or warm.