

A top-down view of a light-colored ceramic bowl filled with roasted Brussels sprouts. The sprouts are charred and coated in a dark sauce, garnished with white sesame seeds and chopped peanuts. A silver spoon is visible in the upper right corner, and the bowl sits on a brown fabric surface.

*Brussel Sprouts
with Chipotle
Chiles and Peanuts*



Brussel Sprouts with Chipotle Chiles and Peanuts

Start to finish: 30 minutes

Servings: 4

Brussels sprouts, like many other Brassicas, are delicious deeply charred, when their vegetal overtones give way to nuttiness and bittersweetness. We employ a couple techniques to achieve deep, flavorful charring. First, we put a heavy baking sheet on the oven rack before heating the oven to 500°F. This means that as soon as the sprouts hit the hot metal, they begin to steam and sizzle. Second, after emptying the halved, oiled and seasoned Brussels onto the heated baking sheet, we take a minute to make sure they are all cut side down. This way, the sprouts make good contact with the surface for even browning. We then roast them face down the entire time—no stirring needed. Be sure to use a heavy baking sheet, one that can withstand 500°F and will resist warping as it heats.

If your sprouts are small to medium in size—that is, $\frac{3}{4}$ to 1 inch in diameter—halve them lengthwise; larger ones will need to be quartered so they fully cook through. Be sure to toss the sprouts with the dressing as soon as they're out of the oven so they soak up the seasonings.

1½ pounds Brussels sprouts, trimmed and halved if small to medium or quartered if large (see headnote)

2 tablespoons grapeseed or other neutral oil, divided

Kosher salt and ground black pepper

2 chipotle chilies in adobo sauce, minced

1 tablespoon honey OR agave syrup

2 tablespoons lime juice OR white vinegar OR cider vinegar

$\frac{1}{4}$ cup roasted peanuts, finely chopped

2 tablespoons sesame seeds, toasted



Heat the oven to 500°F with a rimmed baking sheet on the upper-middle rack. In a large bowl, toss the Brussels sprouts with 1 tablespoon of the oil, 1 teaspoon salt and ½ teaspoon pepper. Carefully remove the baking sheet from the oven. Empty the sprouts onto the hot baking sheet, then, using tongs, flip any that are cut side up so they are face down; reserve the bowl.

Return the baking sheet to the oven and roast until the sprouts are spottily charred on top and a skewer inserted into the centers meets just a little resistance, 12 to 15 minutes. Meanwhile, in the reserved bowl, whisk together the remaining 1 tablespoon oil, chipotle chilies, honey, lime juice and ¼ teaspoon salt. When the sprouts are done, immediately scrape them into the bowl. Sprinkle in the peanuts and sesame seeds, then toss until well combined and evenly coated with dressing. Taste and season with salt and pepper.