

# Roasted Brussels Sprouts with Sriracha Aioli

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**Servings: 8**

*1 pound fresh Brussels sprouts, trimmed and halved*  
*2 tablespoons olive oil*  
*2 to 4 teaspoons Sriracha chili sauce, divided*  
*1/2 teaspoon salt, divided*  
*1/2 teaspoon pepper, divided*  
*1/2 cup mayonnaise*  
*2 teaspoons lime juice*  
*1 tablespoon lemon juice*

**Preparation Time: 20 minutes****Cook Time: 20 minutes**

Preheat the oven to 425 degrees.

Place the Brussels sprouts on a rimmed baking sheet. Drizzle with olive oil and one teaspoon of chili sauce. Sprinkle with 1/4 teaspoon of salt and 1/4 teaspoon of pepper. Toss to coat.

Roast the Brussels sprouts until crispy, 20 to 25 minutes.

Meanwhile in a bowl, mix the mayonnaise, lime juice, the remaining one-to-three teaspoons of chili sauce, 1/4 teaspoon of salt and 1/4 teaspoon of pepper.

Drizzle the lemon juice over the Brussels sprouts before serving with the aioli.

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Per Serving (excluding unknown items): 130 Calories; 15g Fat (98.4% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 211mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1 1/2 Fat.