

Ingredient	Amount	Price	Price Breakdown
Brussels Sprouts	1/2 lb	\$1.26	Brussels Sprouts were on sale at a local grocery store for \$2.49 a pound
Olive Oil	3/4 cup Divided	\$.65	I buy regular Olive Oil in bulk 1 gallon is \$13.97. Since there are 16 cups in a gallon, 1 cup is about \$.87
Kosher Salt (any preferred type of salt works)	To Taste (I used about a TBSP)	Aprx \$.05	I bought a large box of Kosher salt 10 years ago for around \$3.00. (I remember because I thought it was so expensive for salt) I have over half the box left. I am not exactly sure what the salt costs, but I added \$.05 for good measure.

Total Cost: \$1.91

Feeds: 2-4 People

Directions

1. Preheat Oven to 350 Degrees
2. Use 1/2 of your Olive Oil to coat bottom of a shallow baking dish
3. Sprinkle Olive Oil with salt
4. Clean Brussels Sprouts by cutting off the stems and removing the dead leaves
5. Cut Brussels Sprouts in half length wise
6. Place Brussels Sprouts face down in Olive Oil/Salt Mixture
7. Use the rest of the oil to coat the top of the Brussels Sprouts
8. Bake for 25 to 30 minutes, until the Brussels Sprouts darken slightly in color
9. Enjoy!!

Recipe Created By Walletwhisperer.com