



ABBY'S  
BON APPETIT

## gochujang BRUSSELS SPROUTS

*"I found this recipe in Bon Appetit about 3 years ago during the holidays. I've made it on repeat every year since. It's an unexpected twist on the traditional roasted Brussels sprout recipe, it's a crowd pleaser, and now my favorite holiday dish."*

— Abby, Strategy Team

YIELD: 8 servings

### INGREDIENTS

- 3 lbs Brussels sprouts, trimmed & halved
- 2 tbsp extra-virgin olive oil
- ½ cup coarsely chopped walnuts (optional)
- 6 tbsp unsalted butter
- ½ cup gochujang (Korean hot pepper paste)
- 2 tbsp pure maple syrup
- 2 scallions, divided and thinly sliced
- ½ lemon
- Kosher salt to taste
- Ground black pepper to taste
- Flaky sea salt to taste

### MATERIALS

- Sheet pan
- Medium skillet
- Medium saucepan

### INSTRUCTIONS

1. Place racks in the upper and lower third of oven and set a rimmed baking sheet on each rack; preheat the oven to 500°F.
2. While the oven is preheating, toss Brussels sprouts with oil in a large bowl to coat; season with kosher salt and pepper. Carefully divide brussels sprouts between baking sheets and spread out in a single layer; reserve bowl. Roast for 16-18 minutes, rotating baking sheets top to bottom and front to back halfway through, until brussels sprouts are lightly charred and tender.
3. Meanwhile, if using walnuts, toast in a dry medium skillet over medium heat, tossing often, until fragrant and slightly darkened, about 4 minutes. Transfer to a small bowl and let cool.
4. In a small saucepan over medium-low heat, cook butter swirling occasionally, until milk solids are a deep amber color and butter smells very nutty, 5-8 minutes. Remove from heat and stir in gochujang and maple syrup. Season with kosher salt and pepper.
5. Combine Brussels sprouts, half of walnuts, and half of scallions in reserved bowl; add brown butter mixture and toss to coat. Transfer to a platter and scatter remaining walnuts and scallions over. Finely grate lemon zest on top and sprinkle with sea salt.

### TIPS AND TRICKS

Achieving the perfect char and tenderness in your Brussels sprouts is key to elevating this dish. To ensure even roasting, rotate your baking sheets halfway through the cooking time (around 8 minutes).