



## Crunchy-Topped Smashed Brussels Sprouts

🍴 Makes 6 servings   ⌚ Cook time: 35 minutes

### Ingredients

- Cooking spray
- 16 oz. whole fresh Brussels sprouts, cleaned and ends trimmed
- 3 oz. SIMPLY Cheetos® Crunchy White Cheddar Cheese Flavored Snacks (about 60 pieces)
- 1 Tbsp. extra-virgin olive oil
- ½ tsp. kosher salt
- ½ tsp. black pepper

### Instructions

1. Preheat oven to 400°F. Coat a large baking sheet with cooking spray.
2. Fill a large pot with water; place over high heat. Bring to a boil. Add Brussels sprouts, and cook until tender, 10 to 15 minutes. Drain well and pat dry. Let cool until cool enough to handle, about 5 minutes.
3. While Brussels sprouts boil, place SIMPLY Cheetos® in bowl of a food processor; process into crumbs, about 10 seconds.
4. Place each cooked Brussels sprout on prepared pan, and carefully "smash" down using bottom of a glass. Divide Cheetos crumbs evenly over Brussels sprouts; drizzle evenly with olive oil, and sprinkle with salt and pepper.
5. Cook in preheated oven until roasted, 18 to 20 minutes, being careful not to burn crumbs.

**Nutrition Info:** Calories: 130 | Total Fat: 7g | Saturated Fat: 1g | Cholesterol: 5mg | Sodium: 310mg  
Total Carbohydrates: 14g | Dietary Fiber: 3g | Sugars: 1g | Added Sugar: 1g | Protein: 4g