

# WTF DO I DO WITH Brussels Sprouts Halves ?

{ WHAT THE FORK }



FRIED BRUSSELS SPROUTS

## INGREDIENTS

**1 lb** ready-to-use Queen Victoria halved Brussels sprouts  
**¼ cup** sriracha (Asian hot sauce)  
**1 tsp** soy sauce  
**½ tsp** kosher salt  
Juice from one lime  
Vegetable oil for frying

**SERVINGS:** 6

## DIRECTIONS

- 1 Place 3 inches of oil in heavy pot over medium heat (or use deep fryer if available).
- 2 Use a Brussels sprout leaf to test oil temperature. When leaf immediately sizzles and crisps upon entering the oil, the temperature is right.
- 3 Fry Brussels sprouts in batches and drain them on paper towels when golden brown. Sprinkle with salt.
- 4 While sprouts are frying, mix sriracha with soy sauce and lime juice. Serve as dipping sauce alongside of sprouts.

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