



## **Brussel Sprouts with Pine Nuts**

4 servings

### **Ingredients**

- ½ lb brussel sprouts
- 2 tbs. butter
- juice of ½ lemon
- pine nuts (handful)
- pepper to taste

### **Preparation**

1. Trim and wash sprouts.
2. Steam until barely tender.
3. Halve each sprout lengthwise.
4. Melt butter in a large saucepan, add sprouts and cook until heated through.
5. Add lemon juice, nuts, and pepper to taste.
6. Toss again before serving.