

## Roasted Brussels Sprouts and Potatoes – A Quick One-Pot Side Dish

[Roasted Potatoes, Brussels Sprouts and Carrots Recipe](#)

3-4 slices prosciutto, cut into pieces (optional)  
1/2 pound Brussels sprouts, trimmed and halved  
1-2 potatoes, cut into large cubes  
2-3 carrots, roughly chopped  
1 small onion, cut into wedges  
3-4 garlic cloves, roughly chopped  
3 tablespoons olive oil  
1 tablespoon balsamic vinegar  
salt and pepper, to taste



Preheat oven to 400°F.

Heat oil over medium heat in a small pan. Add the prosciutto pieces and cook until crisp. Remove with a slotted spoon to a plate and set aside.

Place the Brussels sprouts, potato, carrots, onion and garlic cloves in a roasting dish. Pour in balsamic vinegar and olive oil. Season with salt and pepper and mix well. Cook for about 40-45 minutes, stirring mixture halfway to evenly brown. When finished, place vegetables on serving platter and top with crispy prosciutto.

*Total Time: 50 minutes*

*Yield: 4-6 servings*

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Find this and other great recipes at: <http://www.wishfulchef.com/2011/11/brussels-sprouts-potatoes/>