

Air Fryer Brussels Sprouts With Honey-Lemon Vinaigrette

By Aaron Hutcherson

 Servings: 4 (makes about 4 cups)

 Total: 25 mins

For the Brussels sprouts

- 1 pound Brussels sprouts, trimmed and halved (quartered if large)
- 1 tablespoon extra-virgin olive oil
- 1/2 teaspoon fine salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon garlic powder

For the honey-lemon vinaigrette

- 2 tablespoons honey
- 2 tablespoons fresh lemon juice (from about 1 lemon)
- 2 tablespoons extra-virgin olive oil
- 1/8 teaspoon fine salt
- 1/8 teaspoon freshly ground black pepper

Step 1

Make the Brussels sprouts: Set the air fryer to 400 degrees and preheat for about 5 minutes.

Step 2

In a large bowl, toss the Brussels sprouts, olive oil, salt, pepper and garlic powder until evenly coated. Add the vegetables to the air fryer in an even layer and cook for 15 minutes, or until the Brussels sprouts are browned and crisp, shaking the basket halfway through. Transfer to a serving bowl or platter.

Step 3

Make the honey-lemon vinaigrette: While the Brussels sprouts cook, in a small bowl, whisk together the honey, lemon juice, olive oil, salt and pepper until combined. Drizzle the vinaigrette over the Brussels sprouts and serve.

