



MABS' ROASTED BRUSSELS

- 4 cups small Brussel Sprouts, rinsed and trimmed
- 1 med red onion, sliced or diced
- 1 cup walnut pieces
- 1/4 lb Point Reyes Blue Cheese, crumbled into chunks
- 4 TB **MABS' ATOMIC MUSTARD**- plus more for final toss before serving

Combine brussel sprouts and onion on large buttered baking sheet. Sprinkle with water and squeeze 4 TB **MABS' ATOMIC MUSTARD** over top, stirring well.

Roast in 375° oven for 10 minutes, stir and roast for 10 more minutes or until light brown and just tender.

Place all into large bowl with walnuts and crumbled blue cheese. Gently toss with another squeeze or TB of **MABS' ATOMIC MUSTARD**.