



Choplets with Roasted Apples and Brussels Sprouts*

1 teaspoon paprika
1 teaspoon garlic salt
1 teaspoon ground cinnamon

1 teaspoon chili powder
1 teaspoon ground red pepper

1 can Choplets
brown sugar

3 tablespoons light

1 pound fresh Brussels sprouts, trimmed and halved
cider vinegar

3 tablespoons apple

1 Gala apple (8-9ounces) cut into ½ inch wedges
salt, divided

1 teaspoons kosher

3 tablespoons plus 2 teaspoons olive oil, divided
spray

Vegetable cooking oil

2 teaspoons finely chopped rosemary, divided

Directions: 1. Preheat oven to 325°. Stir together first 5 ingredients, 1 Tbsp brown sugar, 1 tsp rosemary, and 1/2 tsp salt, in a small bowl. Rub Choplets with 1/2 tsp. olive oil; marinate Choplets with brown sugar mixture.

2. Whisk together apple cider vinegar and remaining 2 Tbsp brown sugar, 1 tsp rosemary, 1/2 tsp salt, and 1/4 tsp; slowly whisk in remaining 3 Tbsp olive oil until blended. Place apples, Brussels sprouts, and 1/4 cup vinegar mixture in a large bowl, and toss to coat.

3. Place Choplets in center of a lightly greased (with cooking spray) heavy-duty aluminum foil-lined sheet pan; place apple mixture around Choplets.

4. Bake at 325° for 8 minutes. Transfer Choplets to a serving platter, and cover with foil to keep warm. Stir apple mixture in sheet pan, and spread into an even layer.

5. Increase oven temperature to broil, and broil apple mixture 3 to 4 minutes or until browned and slightly charred. Transfer apple mixture to a medium bowl. Toss together apple mixture and remaining vinegar mixture. Season with kosher salt, and serve with Choplets.

Submitted by Robert C. of North Carolina