



Ginger Soy Glaze Brussels Sprouts with Pickled Serrano Peppers

This dish is all about balance. Roasted Brussels sprouts caramelize in the oven, then get tossed in a savory soy-ginger glaze that's equal parts salty, sweet, and rich. The finishing touch is a quick batch of pickled serrano peppers—bright, spicy, and acidic enough to cut through the depth of the glaze and wake everything up.

I couldn't find pickled serrano peppers at the store, so I made my own. They come together quickly, keep well in the fridge, and add both heat and a pop of color to the final dish. If serrano peppers are too spicy for your taste, jalapeños work just as well—though the red serrano peppers really do give the plate a pop of color.

This works beautifully as a side dish, but it's hearty enough to stand on its own.

Quick Pickled Serrano Peppers

Ingredients

- 2 serrano chilis
- 1 garlic clove, smashed
- 2 tablespoons date syrup
- 1/4 cup red wine vinegar
- 1/4 cup water
- 1/2 teaspoon sea salt

Instructions

1. Fire-roast the serrano chilis by holding them over a gas burner or grill until the skins blister and blacken, set aside.
2. When the pepper has completely cooled, remove the seeds and thinly slice the peppers.
3. In a small saucepan, combine the date syrup, red wine vinegar, water, and sea salt. Heat until well combined and just beginning to boil.
4. Place the sliced chilis and smashed garlic into a mason jar.
5. Pour the hot vinegar-date mixture over the peppers.
6. Let cool for about 30 minutes, then refrigerate for at least 30 minutes before using. These will keep in the refrigerator for up to 3 weeks.

Soy Ginger Glaze Brussels Sprouts

Ingredients

Vegetables

- 1 pound Brussels sprouts, washed, ends trimmed, sliced in half lengthwise
- 1 sweet onion, chopped into larger pieces
- 1/2 cup wild mushrooms or 3–4 mushrooms of your choice (I used cremini, oyster, lion's mane, and white button), washed and sliced

Glaze

- 2 tablespoons vegetable broth
- 1 garlic clove, finely shredded
- 1 small knob fresh ginger (about 1/3 the size of your pinky), peeled and grated
- 1/4 cup Bragg's aminos (or tamari)
- 1 tablespoon plum vinegar (or rice vinegar)
- 1 tablespoon homemade mirin (made ahead)*
- 2 tablespoons date syrup
- 1 1/2 teaspoons tahini

*Homemade mirin: combine **1 tablespoon rice vinegar** and **1 teaspoon date sugar** in a small pan. Heat gently until the sugar dissolves, then set aside.

Instructions

1. Make the homemade mirin and set it aside.
2. Preheat the oven to 400°F and line a baking sheet with parchment paper.
3. Spread the chopped onion and mushrooms on the baking sheet. Top with the Brussels sprouts.
4. Roast for 15 minutes.
5. While the vegetables are roasting, prepare the glaze by combining all glaze ingredients in a small saucepan over medium heat. Cook until fully blended and slightly thickened.
6. Remove the vegetables from the oven and transfer them to a large bowl.
7. Pour the glaze over the vegetables and gently toss to coat.
8. Return everything to the parchment-lined baking sheet, scatter the pickled serrano peppers over the top, and roast for an additional 10 minutes.
9. Serve warm.

Sweet, savory, gingery, and just spicy enough — this one delivers.

Bon Appetit