Roasted Lemon Caper Brussels Sprouts

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Published November 12, 2025

Ready In 40 min

Rating ★★★★☆ (6)

These roasted brussels sprouts are brighter than most thanks to the classically zippy combination of lemon and capers. They're roasted at high heat in a quick combination of garlic, lemon zest, lemon juice and olive oil as well as Dijon mustard, which lends extra tang and helps emulsify the mixture. The capers crisp up slightly in the oven for a pop of salty, briny flavor and texture. A final squeeze of lemon juice ensures the sprouts bring a welcome lift to whatever they accompany, be it roast chicken, seared sausages or your Thanksgiving turkey.

INGREDIENTS

Yield: 8 servings

1 large lemon

2 garlic cloves

⅓ cup extra-virgin olive oil

2 tablespoons Dijon mustard

2 ½ pounds brussels sprouts, trimmed and cut in half

Salt and pepper

¼ cup capers, rinsed well if salt-packed

PREPARATION

Step 1

Heat oven to 450 degrees. Finely grate the zest of the lemon into a large bowl. Cut the lemon in half crosswise and squeeze the juice from one half into the bowl; reserve the other half for serving. Finely grate the garlic into the bowl. Add the olive oil and mustard and whisk until emulsified.

Step 2

Add the brussels sprouts to the bowl, season with salt and pepper, and toss well to coat. Transfer to a rimmed sheet pan and arrange in a single layer.

Step 3

Roast for 15 minutes. Toss the sprouts and sprinkle the capers over them. Continue to roast until the sprouts are crisp and caramelized on the outside and tender on the inside, about 10 minutes more. Squeeze the juice from the reserved lemon half over the top and toss once more before serving.

TIP

The brussels sprouts can be cut and stored in an airtight container in the refrigerator up to a day ahead of time while the lemon dressing can be assembled in a lidded jar, shaken to emulsify, and refrigerated for up to a week ahead of time. The dressing may solidify a bit in the fridge, so let it sit at room temperature while the oven preheats and shake well before using.

Private Notes

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