

Holiday Roasted Vegetables

Serving Size: 4 | Prep Time: 25 minutes | Cooking Time: 30 minutes



INGREDIENTS

3/4 lb. Brussels sprouts,
halved
2 large carrots, peeled and
sliced into 1/2" pieces
2 tablespoons olive oil
1 tablespoon balsamic
vinegar

1 teaspoon chopped rosemary
leaves
1 teaspoon chopped thyme
Salt and pepper
1/2 cup toasted pecans
1/2 cup dried cranberries

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Scatter vegetables on a large baking sheet. Toss with oil, balsamic vinegar, rosemary, thyme, salt and pepper.
3. Bake for 20 to 25 minutes, until the vegetables are tender, shaking the pan halfway through.
4. Toss roasted vegetables with pecans and cranberries before serving.