

## Holiday Roasted Vegetables

### Brussels Sprouts Meets Carrots, Pecans and Cranberries

#### Ingredients:

¾ lb. Brussels sprouts, trimmed and halved  
2 large carrots, peeled & sliced to ½" pieces  
2 T extra-virgin olive oil  
1T balsamic vinegar  
1 t chopped rosemary leaves  
1 t chopped thyme leaves  
Kosher salt  
Freshly ground black pepper  
½ Cup toasted pecans  
½ Cup dried cranberries



#### Directions:

1. Preheat oven to 400°. Toss vegetables with oil, balsamic vinegar, rosemary and thyme, salt and pepper. Scatter vegetables on a large baking sheet—allow space between vegetables for efficient roasting.
2. Bake for 20 to 25 minutes, until the vegetables are tender.
3. Before serving, toss vegetables with pecans and cranberries. Serves 4.