



Maple & Balsamic Roasted Brussel Sprouts

Yield: 8 Servings

Cost Per Serving: N/A

Cook Time: 40 minutes

Ingredients:

- 2 lbs. Brussel sprouts
- 1 red onion (sliced)
- ½ cup hazelnuts (chopped)
- ½ cup dried cranberries
- 2 Tbsp extra virgin olive oil
- 1 Tbsp pure maple syrup or honey
- 1 Tbsp balsamic vinegar
- 1 garlic clove (minced)
- 1 tsp smoked paprika (optional)
- Salt and pepper to taste
- 3 sprigs fresh rosemary (coarsely chopped) or 1 tsp dried

Directions:

1. Preheat oven to 375°F.
2. Trim ends of Brussels sprouts and slice them in half.
3. Toss together onions and Brussels sprouts and arrange evenly on a baking sheet.
4. To make vinaigrette: mix together, olive oil, maple syrup, vinegar, garlic, smoked paprika, salt and pepper (as desired), and rosemary.
5. Drizzle vinaigrette over vegetables and toss to distribute.
6. Place in top rack of oven and roast until gold brown, about 30-35 minutes.
Remove from oven. Stir in cranberries and nuts and serve.