

Roasted Brussels Sprouts & Squash

Ingredients:

- Brussels sprouts
- Olive Oil
- Salt, Pepper, and Cinnamon
- Pure Maple Syrup
- Diced Butternut Squash
- Toasted Pecan Halves
- Dried Cranberries

Instructions:

- Start by washing and trimming your brussels sprouts, then cut them in half
- Toss brussels sprouts in olive oil, season with salt and pepper
- Roast on baking sheet in preheated oven at 400F for 20-25 minutes
- Peel and dice your butternut squash
- On a separate baking sheet, coat squash in olive oil, maple syrup
- Season with salt and a sprinkle of cinnamon before putting into preheated oven for 20-25 minutes
- Once tender and cooked through, combine brussels sprouts, squash, toasted pecan halves and dried cranberries in large serving bowl
- Drizzle with maple syrup, gently toss, and enjoy!