



Rosemary Roasted Sweet Potatoes and Brussels Sprouts

Makes 6 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

- 2 packages (20-24 oz) frozen Brussels sprouts**
- 2 sweet potatoes, cut into $\frac{3}{4}$ " chunks**
- 1 large red onion, cut into $\frac{1}{2}$ " wedges**
- 3 Tbsp. preferred vegetable oil**
- 1 Tbsp. minced fresh rosemary**
- 1 tsp. fine sea salt**
- $\frac{1}{2}$ tsp. black pepper**
- $\frac{1}{2}$ c. dried cranberries**
- $\frac{1}{2}$ c. toasted pecans, roughly chopped**

Directions

- 1.** Wash hands with soap and water.
- 2.** Preheat oven to 400°F.
- 3.** Scrub sweet potatoes and onion with a clean vegetable brush under running water.
- 4.** On a large baking sheet toss frozen Brussels sprouts, potatoes, and onion with oil, rosemary, salt, and pepper. Divide between 2 baking sheets so vegetables are in a single layer.
- 5.** Cook the Brussels sprouts according to package instructions, stirring occasionally, until all the vegetables are tender and browned. This will take about 30-40 minutes.
- 6.** Transfer vegetables to a serving dish and toss with cranberries and pecans. Serve immediately.

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