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| b97d43_296573239b324bec8d13278f588fd3f7.jpeg ***Roasted Brussels Sprouts and Butternut Squash***  ***with Molasses and Poms***  *MyPlate2Yours - Lynn Dugan* Serving Size: 6Ingredients 1 pound diced butternut squash  1 pound Brussels sprouts, cleaned and halved  1 large red onion, quartered  1/4 cup olive oil  Salt and freshly ground pepper  1 teaspoon chili powder  1/4 cup molasses  1/2 cup pomegranate seeds Directions Preheat oven to 400 degrees. Prepare baking sheet with parchment. Break quartered onion apart, and toss with Brussels, squash and olive oil in a large bowl. Spread onto baking sheet. Sprinkle with salt, pepper, and chili powder. Roast 30 minutes until veggies begin to brown. Empty pan contents onto serving dish. Drizzle with molasses and sprinkle with poms. Toss and serve immediately. Enjoy! |