|  |
| --- |
| b97d43_296573239b324bec8d13278f588fd3f7.jpeg***Roasted Brussels Sprouts and Butternut Squash******with Molasses and Poms****MyPlate2Yours - Lynn Dugan*Serving Size: 6Ingredients1 pound diced butternut squash1 pound Brussels sprouts, cleaned and halved1 large red onion, quartered 1/4 cup olive oilSalt and freshly ground pepper1 teaspoon chili powder1/4 cup molasses1/2 cup pomegranate seedsDirectionsPreheat 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! |