



Roasted Brussel Sprouts and Cranberries

Cook Time: 40 minutes

Total Time: 50 minutes

Servings: 4-6

Ingredients

- 24 oz. Brussel Sprouts
- 1/4 Cup Cranberries
- 1/4 Cup Cashews
- 2 tbsp. Extra Virgin Olive Oil
- 1 tsp. Garlic Powder
- Salt to Taste
- Pepper to Taste

Instructions

1. Preheat oven to 400° F (204° C).
2. Cut off ends of 24 oz. of brussel sprouts, and cut them in half.
3. Put them on the baking sheet.
4. Roughly chop 1/4 cup of cashews and add to the baking sheet.
5. Next, add 1/4 cup cranberries.
6. Drizzle 2 tbsp. extra virgin olive oil on top.
7. Sprinkle with salt to taste, pepper to taste and 1 tsp. garlic powder.
8. Mix everything until evenly coated.
9. Put in the oven for 40 minutes. Flip halfway through.
10. Once they get golden brown then you know they're done.