

Roasted Brussel Sprouts with Dijon Vinaigrette and Dried Cranberries

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Prep Time: 10 mins
Cook Time: 30 mins
Total Time: 40 mins
Yield: 4 Servings

Ingredients:

- 1 lb butternut squash, peeled and cut into 3/4-inch chunks
- 1 lb Brussels Sprouts, stems trimmed and sliced lengthwise in half
- 2 tablespoons extra virgin olive oil + 1 teaspoon
- 3/4 teaspoon kosher salt
- freshly ground black pepper
- 1/4 cup dried unsweetened (or sweetened) cranberries

Dijon Vinaigrette:

- 2 teaspoons Dijon mustard
- 1 tablespoon rice wine vinegar (or rice vinegar)
- 2 tablespoons extra virgin olive oil
- two pinches of kosher salt
- freshly ground black pepper



Instructions:

1. Preheat the oven to 450 degrees. Place the butternut squash chunks and halved Brussels sprouts on a large baking sheet. Drizzle them with the 2 tablespoons of extra virgin olive oil and toss them with your hands to distribute the oil.
2. Sprinkle the vegetables evenly with kosher salt and pepper and toss. Spread out evenly onto the baking sheet (tip: Brussels sprouts cut side down, they will caramelize much more evenly this way).
3. Roast for 20 to 30 minutes, tossing them gently 1 to 2 times during the roasting time to ensure that they caramelize evenly on all sides. Scatter the dried cranberries onto baking sheet in the last five minutes of roasting time.
4. Place the baking pan on a rack, toss the vegetables with the remaining teaspoon of olive oil. Allow them to cool while preparing the Dijon vinaigrette.
5. In a small bowl, whisk together the Dijon mustard and rice wine vinegar. Slowly pour in the olive oil, whisking continuously with your other hand, until the ingredients are emulsified. Season with salt and pepper to taste.

Gently place the roasted vegetables in a large serving bowl or platter. Pour on the Dijon vinaigrette and toss the vegetables gently until they are lightly dressed. Serve warm, lukewarm, or cold.