***Maple Roasted Brussel Sprouts and Butternut Squash***

Ingredients

2 lbs. Brussel Sprouts, trimmed and halved

1 Butternut squash, peeled and cut into 1 inch cubes

4-5 apples, peeled and cut into 1 inch cubes

½ cup dried cranberries

½ cup coarse chopped pecans

¼ cup Olive oil

5 Tbsp. Maple Syrup

5 Tbsp. Brown Sugar

Salt

Pepper

1. Preheat oven to 400 degrees.
2. Place sprouts, squash and apples on a large sheet pan. Drizzle with olive oil, maple syrup, and brown sugar. Season with a little salt and pepper.
3. Roast in oven for about 25-35 minutes, or until the vegetables and apples are tender and caramelized. **Keep an eye on them after 20 minutes to make sure they don’t burn!**
4. About 5 minutes before they are completely done, toss on the pecans and cranberries.
5. You can either serve immediately in a baking dish or allow to cool. To reheat, just cover with plastic and foil and heat in a 350 degree oven for about 10 minutes.