

## Roasted Brussels Sprouts with Cranberries and Thyme



Swap out the creamed veggies this year with roasted. So good...

Servings: 4

Prep time: 15 minutes

Cooking time: Approx. 30 minutes, depending on your oven

### Ingredients

- 1 pound Brussels sprouts, trimmed and halved
- 2 tablespoons olive oil
- 1 tablespoon minced fresh thyme
- 1 cup fresh cranberries
- 2 tablespoons pure maple syrup
- salt and ground pepper to taste

### Directions

- Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper.
- Place Brussels sprouts in a bowl and toss with olive oil, thyme, salt, and pepper.
- Spread out evenly on a baking sheet lined with wax paper and roast at 400 degrees for 20 minutes. Remove from oven and quickly stir in cranberries. Continue roasting for 10 minutes. Be sure to spread the sprouts evenly so that they will char nicely. If they're too close together, they will steam instead.
- Place sprouts and cranberries in a serving bowl and drizzle with maple syrup. Toss to coat.