

Holiday roasted vegetables side dish

Holiday Roasted Vegetable Side Dish

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This holiday roasted vegetable side dish is made with carrots and Brussel sprouts. It is the perfect side dish for fall and the holidays. These roasted vegetables are delicious with a crispy yet tender texture, with hints of caramelized sweetness from the honey and a spicy kick from the chili flakes, and the yogurt adds a touch of coolness.

Perfectly roasted this vegetable side dish pairs beautifully with a variety of main dishes, making it a versatile and crowd-pleasing addition to your holiday table.

Why you will love this holiday roasted vegetable side dish

1. versatile and crowd pleasing: This roasted vegetable holiday side dish pairs perfectly with any main course whether it's turkey, ham or a roast. everyone at the table will enjoy it.

2. bursting with flavor: Roasting vegetables caramelizes their natural sugars, creating a deliciously sweet and savory dish.
3. Colorful and festive: a mix of vibrant vegetables like carrots and brussel sprouts, creates a beautiful seasonal presentation.
4. Easy to make: with minimal prep and hands -off roasting time, it's the perfect side dish for a busy holiday schedule.
5. Customizable: you can adjust the vegetables, seasonings or garnishes to fit your preferences. This holiday roasted vegetable side dish is the perfect blend of easy, delicious and festive charm. It's a colorful, crowd-pleasing addition to any holiday table, easy to prepare. If you make this recipe please leave me a comment with your experience with this side dish recipe. I love hearing from you and it helps others.

Holiday Roasted Vegetable Side Dish



- 1 lb. carrots
- 1 lb. brussels sprouts
- 2 Tbsp. extra virgin olive oil
- 2 cups plain Greek yogurt
- 4 Tbsp. honey
- 1 tsp. chili flakes
- 1 tsp. each paprika + onion+ garlic powder

- 1 garlic clove finely minced
- pomegranate seeds

1. preheat your oven to 400-degrees. line a baking sheet with parchment paper.
2. wash the vegetables. peel the carrots and cut on a diagonal in equal pieces. cut the Brussel sprouts in half.
3. in a bowl season the vegetables with salt, pepper, garlic, paprika and onion powder. Drizzle with olive oil and roast in a 400 -degree preheated oven for 25-30 minutes.
4. In the meantime prepare the yogurt and the hot honey. For the yogurt add the minced garlic and lemon juice. for the hot honey add the hot pepper flakes to the 4 Tbsp. of honey.
5. To assemble spread a pretty platter with the seasoned yogurt. drizzle the yogurt with the half the hot honey. Arrange the vegetables on top in a pretty design. Drizzle with the remaining hot honey . top with the pomegranates.

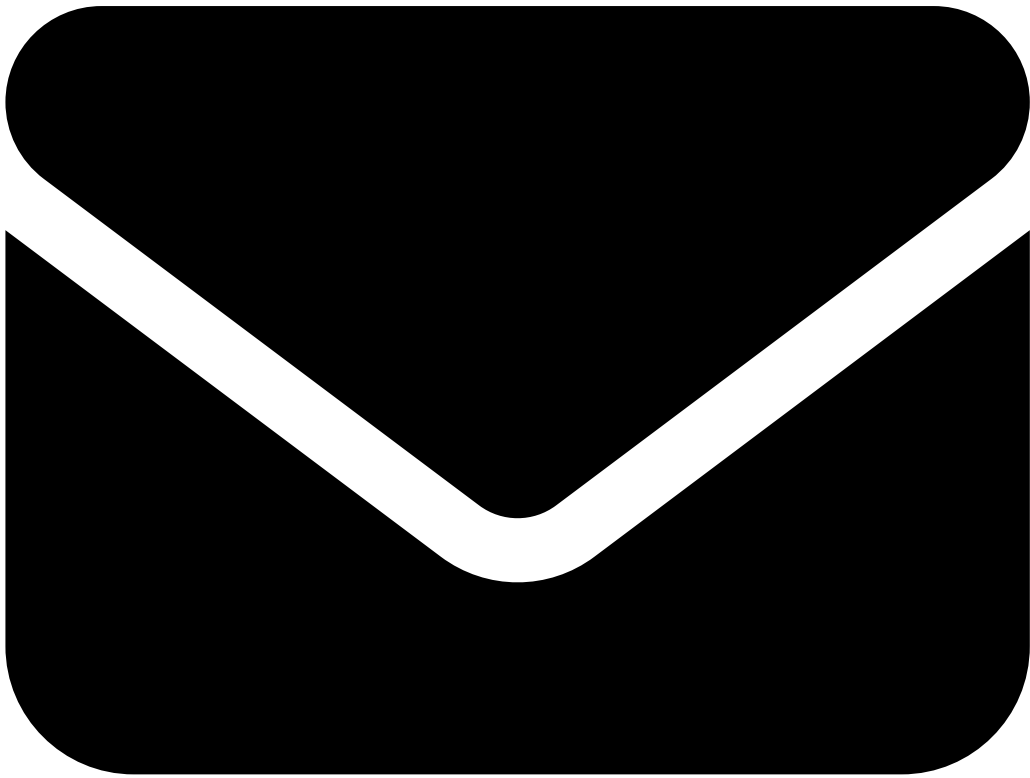
**Parmesan scallop mashed
potatoes**

Parmesan Scallop Mashed

Potatoes

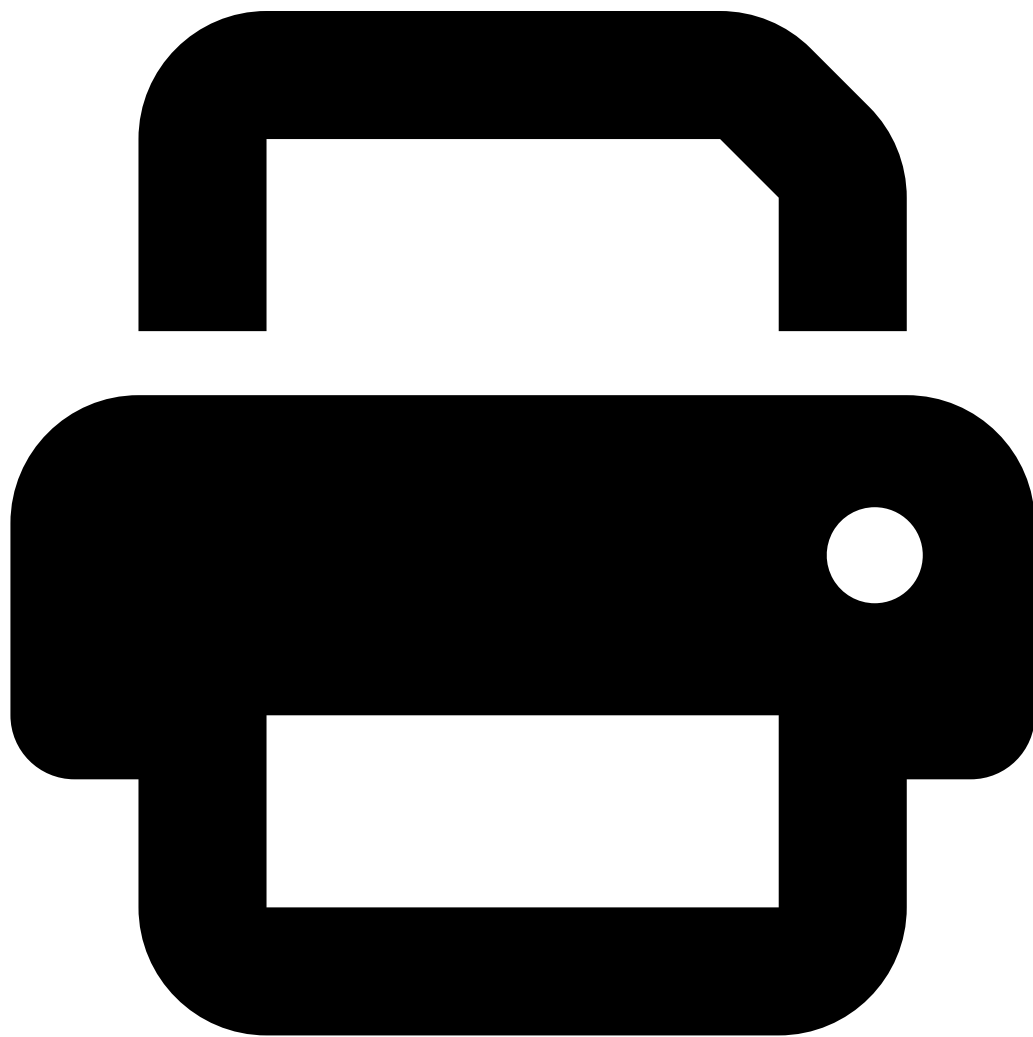
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There is something about mashed potatoes that just says Thanksgiving. And when you take that classic and add parmesan cheese and dress it up with scallop sliced potatoes, and broil them it becomes magic. These parmesan scallop mashed potatoes are creamy, rich, and buttery- prefect for pairing with just about any main dish any time of the year. If you have never done mashed potatoes like this or added parmesan to your potatoes, this recipe will become a game changer in the field of mashed potatoes.

Here are some tips for making parmesan scallop mashed potatoes

1. Choose the right potatoes: Use starchy potatoes like russets or Yukon gold for creaminess and fluffiness. Yukon gold potatoes add a buttery flavor that pairs well with parmesan.
2. For the topping of scalloped potatoes: let the removed

potatoes cool then slice the potatoes thin.

3. For the pretty scallop potato topping: Layer the potatoes in an overlapping pattern for a visually appealing and evenly cooked dish. Top with additional parmesan and fresh parsley for a burst of flavor and color.
4. Allow the dish to rest for 5-10 minutes after baking for easier slicing. Parmesan scalloped mashed potatoes are the perfect combination of creamy, cheesy and comforting. By using quality ingredients and broiling to golden perfection you can create a side dish that's as pretty as it is satisfying. Whether served as a holiday side or weeknight treat, this recipe is sure to become a family favorite.

Parmesan Scallop Mashed Potatoes



- 3 lb. Yukon gold or russet potatoes
 - 1/2 stick of butter
 - 1 cup grated parmesan cheese
 - 1 cup whole milk
 - 1 Tbsp. chopped Italian parsley
 - Salt and pepper to taste
1. Start by scrubbing the potatoes clean. Then peel the potatoes and cut in half
 2. Place the potatoes in a pot of cold water add 1 tsp. of

salt.

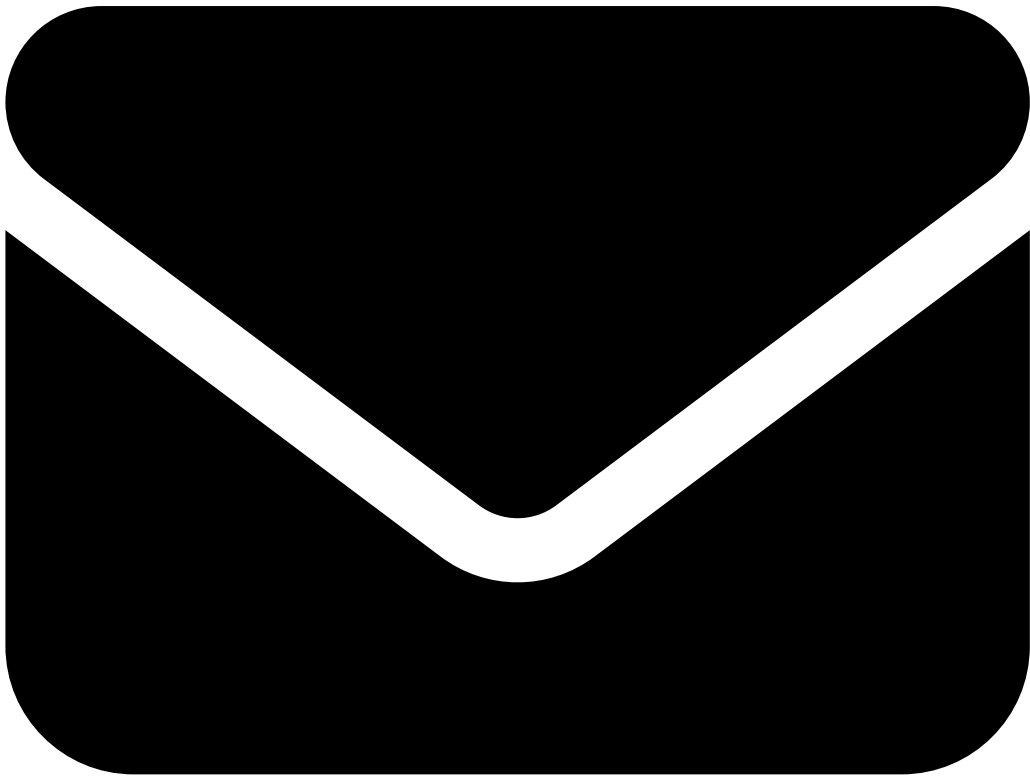
3. Place the pot over medium high heat and bring to a boil. Boil the potatoes for 7-10 minutes. Then remove 3 of the potato half's and set aside. Continue boiling the remaining potatoes for an additional 7-10 minutes or until the potatoes are fork tender. Transfer to a colander and drain well.
 4. Place the pot back over medium heat add the butter and the milk bring to low simmer . add the potatoes, parmesan cheese, parsley salt and pepper to taste.
 5. Use a potato masher to mash the potatoes. Then place the mashed potatoes in a lightly buttered pie pan.
 6. Cut the reserved potatoes into thin slices. Place then on the mashed potatoes in a pretty pattern. Sprinkle with more grated parmesan cheese and broil until just beginning to brown about 7-10 minutes. Sprinkle with Italian parsley.
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Honey roasted holiday vegetables

Honey Roasted Holiday Vegetables

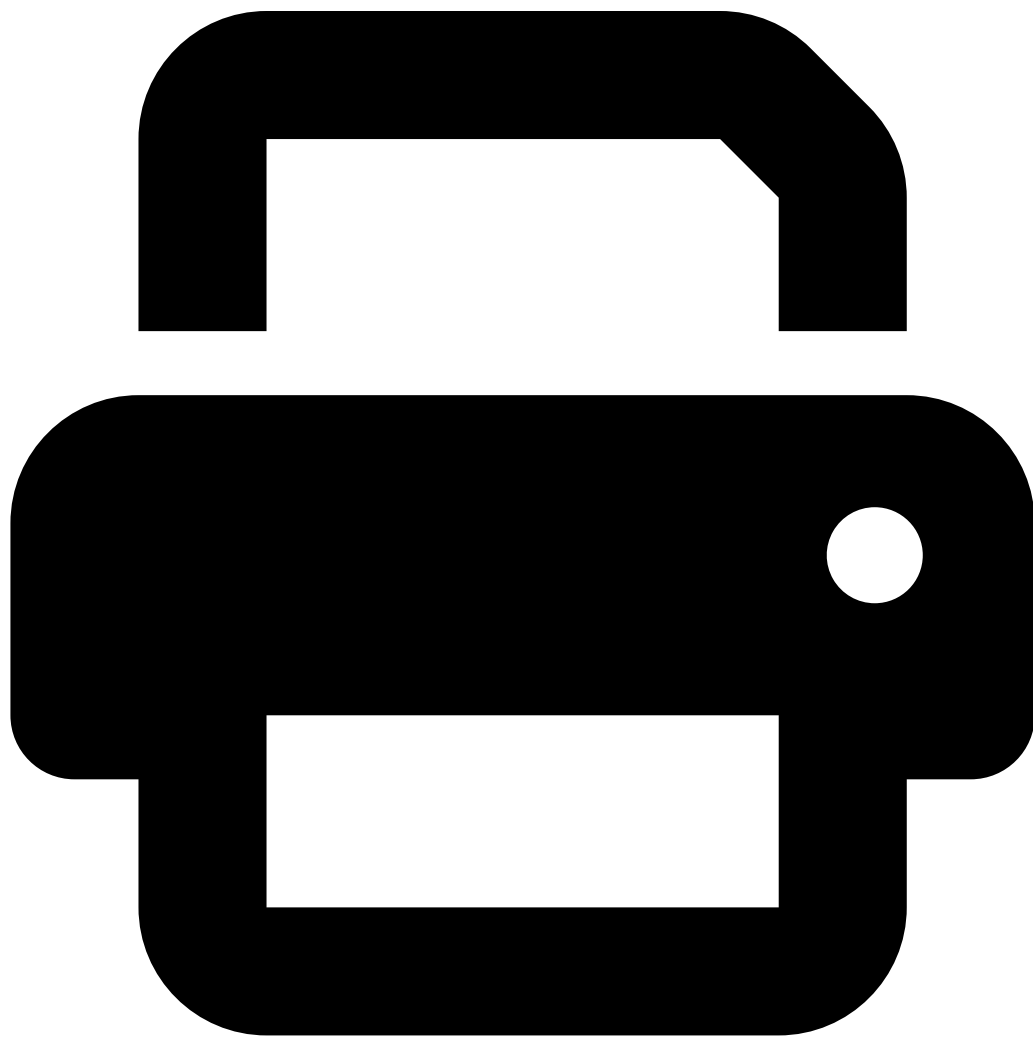
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Honey roasted holiday vegetables are the colorful picture perfect side dish to go along side any main meal. Oven roasted vegetables are an easy winter side dish that adds color and a festive touch to your holiday table. This is such a perfect holiday recipe with classic holiday ingredients, such as cranberries and walnuts. The cranberries provide a sweet tangy contrast to the vegetables and the walnuts provide a nice crunch. Honey -roasted holiday vegetables make a delicious side dish with natural sweetness and a caramelized finish.

Variations for this honey roasted holiday vegetable recipe

The vegetables: use any combination that fits your taste, the vegetables in this recipe can be customized. You can use carrots, parsnip or any any root vegetable.

Citrus zest: A bit of lemon or orange zest can add a fresh

holiday inspired twist.

Control the sweetness: If you prefer less sweetness add a splash of balsamic vinegar when tossing the vegetables in the bowl.

Honey roasted vegetables bring warmth, color, and a festive flavor to any holiday table.

Honey Roasted Holiday Vegetables



- 3 cups medium dice butternut squash
- 1 medium sliced delicate squash
- 4 cups brussel sprouts cut in half
- 2 peeled medium diced sweet potatoes
- 2 cups fresh cranberries
- 2 cups walnuts
- 1 Tbsp. Italian seasoning
- 3 Tbsp. olive oil
- 2 Tbsp. honey
- salt and pepper to taste
- crumbled gorgonzola

1. Preheat your oven to 400- degrees. drizzle a baking sheet with olive oil.
2. Add the all the vegetables salt and pepper to taste to a large bowl. Drizzle with the olive oil, sprinkle with the Italian seasoning. Salt and pepper to taste. Toss to

combine

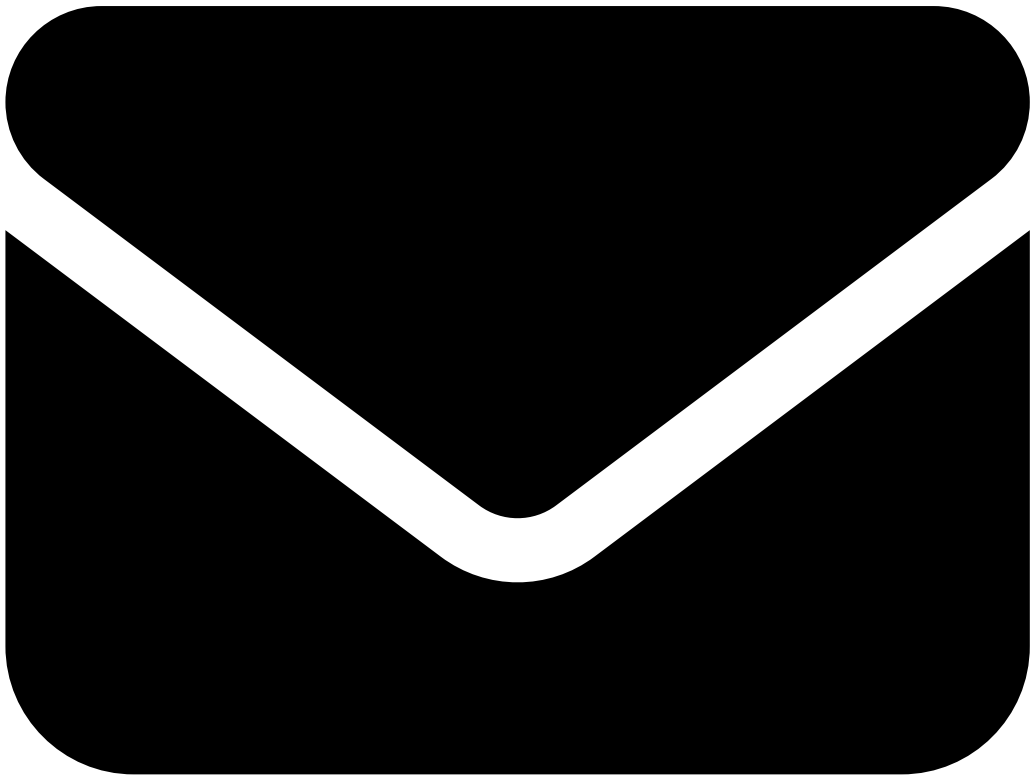
3. Spread the vegetables on the prepared baking sheet. Add the walnuts and cranberries. Bake for 20 -25 minutes, or until the vegetables are starting to get tender. Turn and cook an additional 10 -15 minutes, or until fork tender and beginning to brown.
4. Adjust your seasonings. Sprinkle with gorgonzola crumbles.

Baked gorgonzola stuffed pears

Baked Gorgonzola Stuffed Pears

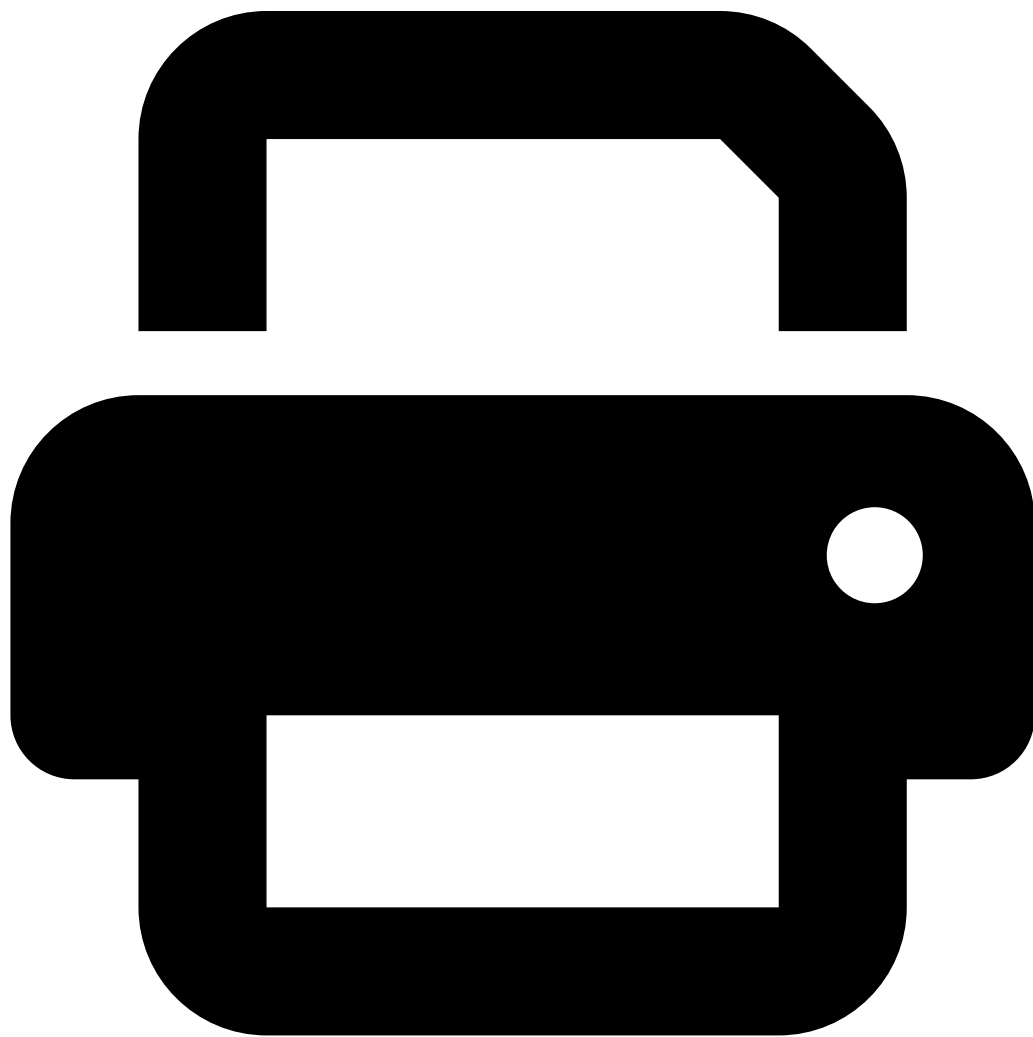
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When it comes to creating an easy fall appetizer that's as elegant as it easy to make. baked gorgonzola- stuffed pears are the perfect choice. The natural sweetness of ripe pears with the creamy bold creamy flavors of gorgonzola, and the crunch of walnuts resulting in an appetizer that's delicious. When baked the pears become tender, while the gorgonzola melts into a creamy, tangy deliciousness. Whether served as a starter or a elegant snack these baked gorgonzola stuffed pears are sure to become a favorite for their simplicity and flavor.

What to use for this baked gorgonzola stuffed pear recipe

Choose slightly underripe pears and large ones. This recipe is perfect for those stone-hard pears. Roasting the pears softens them up without making them mushy. The best ones for roasting are Anjou, bosc or my personal favorite Bartlett. They all

retain their shape and flavor when baked.

Gorgonzola the star ingredient in this recipe adds a creamy, tangy flavor. You can use regular or dolce (a milder, creamier version) or blue cheese is a good substitute.

The walnuts add crunch and a nutty flavor i chop them fine you can also leave some whole to place on top of the pears.

The honey adds sweetness to balance the gorgonzola, maple syrup does the same thing.

A sprinkle of fresh thyme or rosemary adds a hint of earthy flavor that complements the pears and cheese.

Baked Gorgonzola Stuffed Pears



- 4 pears
- 1 cup gorgonzola
- 1 cup chopped walnuts
- 1 Tbsp. thyme
- 4 Tbsp. honey

1. Set your oven to 375-degrees
2. Start by washing the pears and drying. Then cut in half and scoop out the seeds.
3. Mix the gorgonzola, chopped walnuts, thyme and 2 Tbsp. of the honey.
4. Fill the cavities of the pears with the filling. Roast

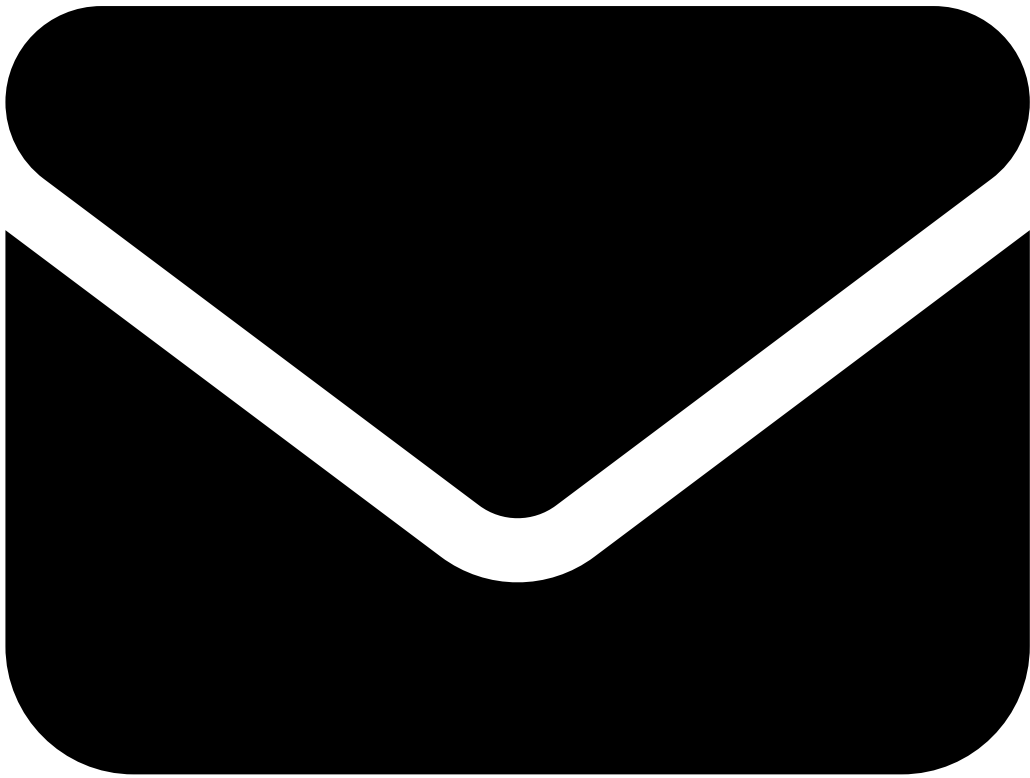
in the preheated oven for 20 -30 minutes. Then drizzle the pear halves remaining honey .

Roasted parmesan broccoli side dish

Roasted Parmesan Broccoli Side Dish

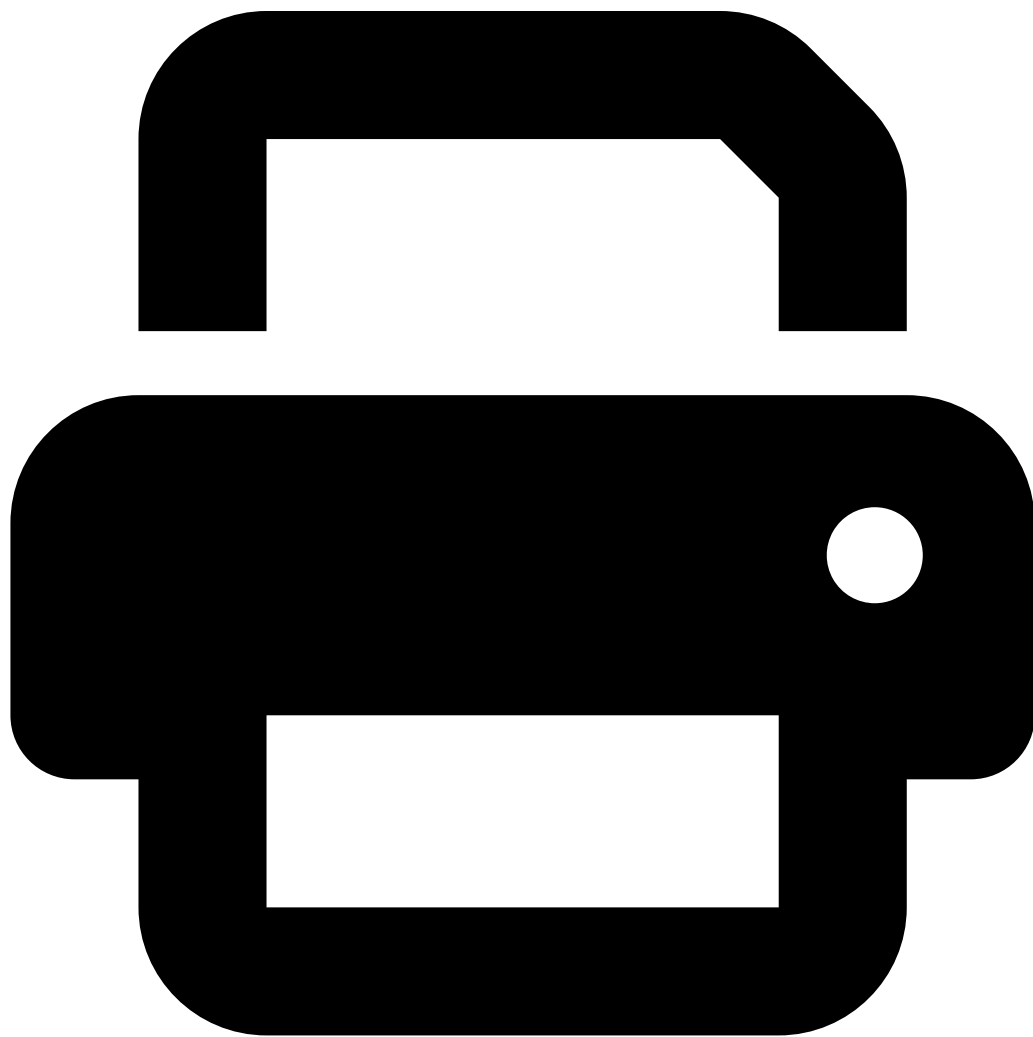
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If your looking for a simple yet flavorful side dish that complements almost any meal, look no further than this oven roasted parmesan broccoli side dish. Roasting broccoli brings out it's natural sweetness and adds a delicious crunch. The high heat caramelizes the edges, making it a far cry from the sometime soggy texture of steamed or boiled broccoli. Once you try roasting broccoli with good quality parmesan, breadcrumbs, and herbs, you'll wonder why you ever cooked it any other way. It's a game-changer in the world of side dish. Plus, it's so easy to make!!!

Why you will love this roasted parmesan broccoli side dish

Quick and easy: The prep time is minimal, the oven does the work . leaving you hands free to focus on other parts of the meal.

Healthy and delicious: Broccoli is packed with fiber, vitamins, and antioxidants, and roasting it with olive oil and parmesan keeps it both nutritious and delicious.

Kid friendly: Even picky eaters will like this crispy, cheesy take on broccoli.

Pairing ideas: Oven roasted parmesan broccoli works as a great side to many dishes. I served with crispy oven fried chicken cutlets. It's also delicious along side grilled chicken, steak or pasta dish.

If you make this super easy roasted parmesan broccoli side dish please leave me a comment on your experience with the recipe. I love hearing from you. It's my favorite part!!!

Roasted Parmesan Broccoli Side Dish



- 2 Lbs. broccoli florets
- 2 Tbsp. extra virgin olive oil
- 1 cup breadcrumbs
- 1 cup grated parmesan cheese
- 2 Tbsp. chopped Italian parsley
- 2 Tbsp. finely minced garlic
- salt and pepper to taste

1. Start by washing and broccoli pat dry with paper towels then cut into equal pieces

2. Place on a cookie sheet drizzle with the olive oil top the broccoli with the breadcrumbs, parmesan cheese, garlic and Italian parsley.
 3. Roast in a preheated 400 -degree oven for 20 to 30 minutes, or until beginning to brown with a crust form the breadcrumbs and cheese.
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Apple cinnamon zeppole Fritters

Apple cinnamon zeppole Fritters

These Easy Cinnamon Apple zeppole Fritters are luscious deep fried donuts filled with apples, full of cinnamon flavor and covered in sugary goodness or a simple glaze.

You can have these delicious warm fritters in your hands in less than 30 minutes. Be sure to stash some for yourself before setting them out they disappear really quick.

I love apple recipes, but honestly who doesn't? After all with so many different varieties I like to use them in sweet and savory recipes.

What variety of apple you use doesn't matter much. unless you prefer one variety over another. In this Easy Cinnamon Apple zeppole Fritter recipe I used what I had 1 Gala and 2 golden delicious.

3 Tips When Making Apple zeppole Fritters

The first tip when making these Easy Cinnamon Apple zeppole Fritters is the oil you use. Canola oil is the best oil for frying because of it's high smoke point, neutral flavor and high value.

Second. the oil temperature needs to be between 360 and 375 degrees for the fritters to cook all the way through keeping them crispy on the outside and fluffy on the inside. It's a good idea to invest in a food thermometer or a counter top electric fryer!!!

Third, These Easy Cinnamon Apple Fritters with a generous amount of sugar with still warm or make a simple glaze by mixing 1 cup of powered sugar with 1 tsp. vanilla and 1 Tbs. of water to drizzle over the fritters.

And lastly please leave me a comment if you make these easy Apple fritter recipe and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Ingredients

- 2 cups canola oil for frying
- 3 apples peeled and cut in small dice
- 1 cup flour
- 1/2 cup sugar
- 1 Tbs. cornstarch
- 1 tsp. baking powder
- 1 Tbs. cinnamon
- 1 tsp. cloves
- 1 Tbs. vanilla
- 2 eggs separated
- 1 Tbs. lemon juice
- 1/4 cup milk

- 2 Tbs. melted butter

Instructions

1. Chop the pitted unpeeled apples into small pieces add the juice from one lemon. 1 tsp. of cinnamon and 1 Tbsp. of sugar . Set aside while you make the batter
2. In a large saute pan bring the oil to 350 degrees over moderate heat
3. Mix the flour. baking powder, cinnamon and cloves
4. In a clean bowl beat the egg whites with a pinch of salt until stiff set aside in a separate bowl beat the egg yolks with the sugar until light and fluffy then mix in the milk, vanilla and melted butter
5. Slowly whisk flour mixture into the egg mixture
6. Mix in the apples
7. Fold in the egg whites
8. Drop by heaping Tablespoons into hot oil being sure the oil is hot and not do overcrowd the pan
9. Fry 4 to 5 minutes per side or until golden brown
10. Drain on paper towels sprinkle generously with powder sugar will warm. ENJOY!!!

Spicy roasted garlic cheese bread

Spicy roasted garlic cheese

bread

We can all agree that it doesn't get better than butter, garlic and bread. Wait it does get better if you roast the garlic and add hot sauce you take this Roasted Garlic cheesy garlic bread to a higher level.

This recipe takes the classic garlic bread you know and love topping it with an irresistible blend of cheeses, roasted garlic, hot sauce and a hint of fresh herbs, resulting in a mouth watering creation that's crispy on the outside and soft on the inside. It's a perfect accompaniment to pasta nights, soups, salads or any meal that can use the added flavor of garlic.

Things to know about this roasted garlic cheese bread

Roasting the garlic mellows the flavor, you can do this up to 2 days ahead of time. Mash it first it's easier when the garlic is still warm from roasting. Use a crusty bread like ciabatta, or sour dough for the best texture. Slice the bread lengthwise and toast before adding the garlic butter and cheese and re baking. This extra step ensures a crispy crust.

You can adjust the spiciness to your taste. Red pepper flakes or even finely chopped chilis can add heat. After spreading the pre toasted bread with the garlic butter and topping with the cheese , bake the bread again in a preheated 375-degree oven for 15 minutes. For an extra crispy top broil for a few minutes. Serve it hot with a side of marinara for dipping.

You are going to love this spicy roasted garlic cheese bread recipe. Not only is it delicious, it's easy to make and can be made ahead of time and frozen already assembled and then defrosted and baked for the second time when you are ready to

serve.

Ingredients

- 1 loaf medium size Italian bread
- 12 to 15 gloves of fresh peeled garlic
- 1/3 cup extra virgin olive oil
- a few springs of fresh oregano, thyme and rosemary
- 2 sticks of butter
- Freshly ground black pepper
- 1 cup grated parmesan cheese
- 2 cups freshly grated mozzarella
- 1/2 cup chopped fresh basil

Instructions

1. Start by adding the garlic, olive oil, fresh herbs to an oven proof ramekin roast in a preheated 375-degree oven for 15 to 20 minutes over until the garlic is golden brown and soft
2. Slice the bread in half and toast along with the garlic for 10 minutes before adding the garlic butter.
3. Meanwhile add the room soften butter to a bowl add the parmesan, mozzarella and Italian parsley. Salt and pepper the butter mixture according to taste.
4. removed the herbs from the roasted garlic and mash using a fork. Add the garlic to the butter mixture and mix until well combined.
5. Slice your Italian bread in half spread the roasted garlic butter on bot sides on the bread. top with the shredded mozzarella and more grated parmesan and bake in a 375- degree oven until the cheese is melted and beginning to brown top with freshly chopped Italian parsley. ENJOY!!!

Crispy Zucchini scarpaccia

Crispy zucchini scarpaccia

Scarpaccia is a kind of rustic Italian flat bread from the Tuscany region of Italy, usually thin, and delicious.

Usually made with zucchini, there are as many variations for this vegetable tart as there are people who make them. I really like the thin, crispy texture and the slight sweetness from roasting the zucchini. I love this simple summer Italian snack. It is a simple recipe full of beautiful summer zucchini. This scarpaccia is perfectly crispy on the outside and chewy and tender on the inside. Topping it with cornmeal before baking adds a nice nutty crunch. This delicious summertime recipe can be a simple snack, fancied up into bite size appetizers, or a perfect side dish with a salad for an easy weeknight vegetarian meal.

Zucchini Scarpaccia recipes tips

Salting the zucchini and letting it sit extracts some of the liquid from the zucchini. Baking the zucchini before adding it to the batter also helps dry out the zucchini. These are important steps in achieving a crispy scarpaccia versus a soggy one. And using this water in the batter adds extra flavor.

Using the right size pan is important in any recipe. In this scarpaccia recipe I am using a 7" x 11" cookie sheet to get a thin crispy tart,

Ingredients

- 2 medium zucchini cut into rounds
- 1 Tbsp. salt
- 2 Tbsp. olive oil + 1/3 cup
- 1 cup finely chopped onion
- 1 1/2 cups of flour
- 1/2 cup grated parmesan cheese
- 1 tsp. each onion, garlic, paprika and oregano
- 1 1/2 cups of water + the water extract from the zucchini
- 1/3 cup corn meal

Instructions

1. Start by cutting the zucchini as thin as possible into rounds. Lay the rounds flat on a parchment lined cookie sheet , sprinkle with 1 Tbsp. of salt and let sit for 30 minutes to extract the liquid. Then pat dry with paper towels. Drizzle with 1 Tbsp. of olive oil and bake in a preheated 375-degree oven for 15 minutes.
 2. Meanwhile make the batter by mixing the rest of the ingredients except for the corn meal.
 3. Fold the baked zucchini into the batter. Spread the batter in a lightly greased 7 x 11 parchment lined cookie sheet.
 4. Cover the top lightly with the corn meal drizzle with olive oil, sprinkle with grated parmesan cheese. And bake in a preheated 375-degree oven for 45 to 60 minutes or until golden brown and crispy. Cut into squares. ENJOY!!!
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Walnut pesto tomato bruschetta

Walnut pesto tomato Bruschetta

Walnut pesto tomato bruschetta combines four my favorite things – juicy summer tomatoes, rich homemade walnut pesto, creamy fresh mozzarella and crunchy toasted bread.

This bruschetta recipe takes advantage of summer produce and it's easy to make at the last minute. Complete with plenty of ways to customize this recipe, you will be serving this Italian restaurant quality appetizer often.

Things to know about this walnut pesto tomato bruschetta

First making your own pesto is easy uses a few ingredients and keeps well refrigerated. I am using a mortar and pestle to pound the ingredients. Also I am using walnuts instead of pine nuts to keep this pesto recipe more affordable.

Also most crusty breads work in tis recipe. It needs a bread that can hold up to the toppings without becoming soggy. Which brings me to the next good thing to know about this tomato bruschetta recipe- by sautéing the bread on both sides the bread remains crisp.

One more good thing this recipe can be made in stages. Pesto is something every kitchen should have on hand Make extra and freeze it. You can toast the bread ahead of time and assemble the bruschetta with the pesto, cheese and tomatoes when your

ready to serve.

Ingredients

- 6 cloves of garlic
- 4 cups basil leaves
- 1 cup grated parmesan
- 1 cup walnuts
- 2 cups extra virgin olive oil
- 6 slices of crusty Italian bread
- 12 slices fresh mozzarella
- 12 slices heirloom tomatoes
- 4 Tbsp. balsamic vinegar

Instructions

1. In a mortar with a pestle add the garlic, basil and parmesan cheese. Pound until a smooth contingency. Slowly add the olive oil mixing vigorously until well incorporated,
2. Brush the bread slices on both sides with olive oil . In a saute pan over medium high heat saute the bread until golden brown on both sides. About 3 minutes per side.
3. Top the toasted bread first with the pesto then 2 slices of mozzarella top with 2 tomato slices. Drizzle with olive oil, balsamic vinegar and fresh basil. ENJOY!!

Italian green bean recipe

Italian green bean recipe

Sometimes the most delicious recipes are the ones that use few ingredients simply prepared. This Italian green bean recipe is a perfect example. With just six ingredients and a cook time of 20 minutes from start to finish, it doesn't get much easier than this classic Italian side dish from my childhood.

Green beans are one of my favorite vegetable side dish. They are quick and easy to make, everyone loves them and we usually grow them in the garden, which is the Italian way of cooking with seasonal ingredients simply prepared to showcase the fresh taste.

tips for success when making this Italian green bean recipe

First: To keep the green beans green be sure the water is boiling before adding the green beans.

Second: Don't cover the pot when cooking the beans. Covering the pot changes the vibrant green color giving the beans a dull lack luster look.

Third: Be sure your stock pot is large enough for the beans to move freely, to insure even cooking. Here is a link to a good size all around stock pot.

And lastly: Run the green beans under cold water after draining to stop the cooking process and prevent soggy green beans,

Ingredient

- 2 Lbs. green beans

- 1 cup extra virgin olive oil
- 4 Tbsp. minced garlic
- 1/2 cup chopped Italian parsley
- 1/2 cup chopped mint
- Juice and zest from One lemon
- salt and pepper to taste

Instructions

1. Start by washing and trimming the green beans.
2. Then in a large stock pot in boiling salted water boil the green beans uncovered until fork tender, but still *al dente*
3. In a bowl add the rest of the ingredients and 1/2 cup of the bean water. add the green beans to the dressing. Salt and pepper to taste.