

Holiday roasted vegetables side dish

Holiday roasted vegetable side dish

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. THANKS!!!!

Ingredients

- 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

Instructions

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. ENJOY!!!
-

Parmesan scallop mashed potatoes

Parmesan scallop mashed potatoes

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- perfect 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.

Ingredients

- 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

Instructions

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. ENJOY!!!!
-

Honey roasted holiday vegetables

Honey roasted holiday vegetables

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.

Ingredients

- 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

Instructions

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. ENJOY!!!!
-

Baked gorgonzola stuffed pears

Baked gorgonzola stuffed pears

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.

Ingredients

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

Instructions

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 . ENJOY!!!!
-

Roasted parmesan broccoli side dish

Roasted parmesan broccoli side dish

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!!!

Ingredients

- 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

Instructions

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. 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.