

Holiday roasted vegetables 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. 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!!!