

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.

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!!!!