

Maple and Balsamic Roasted Brussels Sprouts

This classic, caramelized, vegan, gluten-free recipe for roasted Brussels sprouts is your new favorite comfort food side dish for all of your favorite meals.

Ingredients

Vegetables:

- 2 pounds Brussels sprouts
- 1 red onion, sliced
- ½ cup coarsely chopped hazelnuts
- 1/2 cup dried cranberries (may use 1 cup fresh or frozen if available)



Vinaigrette:

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon pure maple syrup
- 1 tablespoon balsamic vinegar
- 1 garlic clove, minced
- 1 teaspoon smoked paprika
- Salt and pepper (as desired)
- 3 sprigs fresh rosemary, chopped coarsely (or 1 teaspoon dried)

Directions

1. Preheat oven to 375 F.
2. Trim ends of Brussels sprouts and slice them in half. Arrange evenly on a baking sheet.
3. Arrange onion slices, hazelnuts, and cranberries over Brussel sprouts and toss together gently.
4. To make vinaigrette: In a small dish, mix together, olive oil, maple syrup, vinegar, garlic, smoked paprika, salt and pepper (as desired), and rosemary.
5. Drizzle vinaigrette over vegetables and toss with tongs to distribute.
6. Place in top rack of oven and roast until gold brown, about 30-35 minutes. Remove from oven, cool slightly, and serve. Makes 8 servings.