



## Roasted Fall Vegetables with Cranberries

4 servings

1 lb Brussels sprouts, trimmed and halved (4 cups)  
1 medium butternut squash, cut into ½" inch cubes (4 cups)  
4 baby carrots, cut in half or 2 whole carrots cut into ½" cubes  
2 small white turnips, peeled and cut into ½" cubes (2 cups)\*  
1 medium yellow onion, sliced ½" wide  
¼ cup extra virgin olive oil or coconut oil  
1 Tb fresh rosemary, chopped or 1 tsp dried  
1 Tb fresh thyme, or 1 tsp dried  
1 cup fresh cranberries  
¾ tsp Celtic sea salt  
fresh cracked pepper, to taste  
2 Tb umiboshi plum vinegar or apple cider vinegar

- Preheat oven to 425°. Lightly grease 2 large rimmed baking pans
- Place squash, carrots, turnips and onions in one pan and Brussels sprouts in second pan.
- Sprinkle rosemary, thyme, olive oil, salt and pepper onto the squash mixture and the Brussels sprouts; toss each to coat.
- Bake carrot mixture 30 minutes, stirring once;
- Bake Brussels sprouts 15 minutes or until almost tender and browned, stirring once. Add cranberries and bake 5 minutes or until Brussels sprouts are tender and browned and cranberries begin to soften.
- Remove vegetables from oven, and combine in a large serving bowl. Drizzle with vinegar, and serve.

**\*Note:** Buy small fresh turnips as the larger, older ones tend to get bitter when roasted. If you can't find turnips, you can use parsnips.