

# Roasted Brussels Sprouts and Butternut Squash

## Directions:

Preheat your oven to 400° F. Prep a large baking sheet with foil or a silicone liner; if using foil lightly grease. Add the brussels sprouts, butternut squash, roasting mix, and olive oil to a large bowl and stir to coat evenly. Season with salt and pepper. Spread the veggies on your prepared baking sheet in a single layer. Turn the brussels sprouts so they are cut side down. Roast for 20-25 minutes or until golden brown on the bottoms of both veggies.

In a large bowl or serving dish, combine roasted veggies, toasted pecans, and cranberries. Enjoy!