

Roasted Red Beets & Brussels Sprouts

This easy, yet elegant, side dish can elevate a basic weeknight meal into something truly extraordinary. This eye-catching creation features rich, beautiful jewel tones that add a vibrant pop of color, along with plenty of great flavor.

Ingredients:

- 3 large red beets, cleaned, peeled, and cut into uniformly thick slices
- 1 pound fresh Brussels sprouts, ends removed and cut in half
- 3 T. olive oil, divided
- 1 T. garlic powder, divided
- 1 red onion, outer skin removed and cut into uniformly thick slices and then quartered
- 6 sprigs fresh thyme
- 1 T. pink Himalayan sea salt
- 1 t. fresh cracked black pepper

Directions:

Preheat oven to 400 degrees.

Add sliced red beets and Brussels sprouts and toss with 2 tablespoons olive oil and 2 teaspoons garlic powder.

Arrange beets and Brussels sprouts on a rimmed baking sheet lined with parchment paper in a single layer. Add red onion quarters and brush with remaining olive oil and sprinkle with 1 teaspoon garlic powder.

Add fresh thyme sprigs to baking sheet. Sprinkle vegetables with pink Himalayan sea salt, and fresh-cracked black pepper. Bake in pre-heated oven for 25 minutes or until Brussels sprouts are golden brown and other vegetables are tender.

Remove from oven and cool slightly before serving.