

MORTON & BASSETT SPICES®

Roasted Veggies & Bacon



- 1 small bundle of carrots
- A dozen brussels sprouts, halved
- 3 shallots, halved
- A dozen cloves of garlic, peeled
- 1 butternut squash, cubed
- 4 strips of bacon
- 2 Tablespoons Morton & Bassett Thyme
- 2 Tablespoons Morton & Bassett Rosemary
- 2 Tablespoons Morton & Bassett Sage

Preheat oven at 400F. While the oven preheats, cook the bacon in a skillet until crispy on medium-high heat. Once cooked, chop the bacon and set aside. Toss all veggies in a large bowl with the bacon fat from the skillet. Add in the thyme, rosemary, and sage and toss until veggies are evenly coated.

Spread veggies evenly in single layer on a baking sheet. Bake for about 30-40 minutes, until slightly crispy. Place shallots and brussels sprouts face down on the sheet to ensure an even cook. Toss veggies with the bacon, and serve.



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