



**The Gathered Green**

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## **ROASTED BRUSSEL SPROUTS & SWEET POTATOES**

Thank you to Kalynskitchen.com for the inspiration towards this recipe and for the picture.

### **Ingredients**

*Serves 6 to 8 people as a side*

- 2 medium sweet potatoes, peeled and cut into cubes
- 400 grams of brussel sprouts, washed, ends trimmed and cut in half lengthwise
- 2 tablespoons olive oil
- 2 tablespoon balsamic vinegar, divided
- Salt and fresh ground pepper to taste
- 1 tablespoon of roasted pinenuts
- 1/3 cup freshly grated parmesan cheese (optional)





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## Method

Preheat oven to 220 degrees celcius.

Toss sweet potato cubes in a bowl with 1 tablespoon of oil, 1 tablespoon balsamic vinegar, salt and pepper.

Spread sweet potatoes out on a lined baking tray and roast for 20 minutes.

While sweet potatoes are roasting, toss cut brussel sprouts in a bowl with the remaining tablespoon of oil, 1 tablespoon of balsamic vinegar, and a little salt and pepper.

When sweet potatoes have cooked for 20 minutes, transfer them into the bowl with the brussel sprouts and toss together. Spread both sweet potato and brussel sprouts back onto lined tray and return to oven for a further 20 minutes, or until the sweet potatoes are cooked through and both vegetables are slightly browned.

To serve, sprinkle with roasted pinenuts and grated parmesan.

Enjoy!

Jane

