maple dijon glazed brussels sprouts & butternut squash with bacon & cranberries



*Roasted and tender on the inside, caramelized and glazed on the outside – what is not to LOVE about these? And the butternut squash makes these the perfect autumn vegetable – such beautiful deep colors and wonderful textures!*

**INGREDIENTS**:

1 lb. butternut squash (peeled, cut into 1-inch cubes)

1 lb. Brussels sprouts (stems trimmed, sliced in half)

2 tablespoons olive oil

8 slices bacon

1 medium red onion (diced)

1 clove garlic, chopped fine

1/2 cup pecans (toasted and chopped)

½ cup dried cranberries

**Dijon Maple Butter Sauce**:

1 tablespoon butter, melted

1 tablespoon pure maple syrup

2 tablespoons Dijon mustard

2 tablespoons balsamic vinegar

½ tsp salt

½ tsp garlic powder

¼ tsp pepper

**HOW I MAKE THIS**:

1. Preheat oven to 400°.
2. In a rimmed baking sheet or roasting pan, toss together Brussels sprouts, butternut squash, drizzle with olive oil. Spread evenly in pan, and roast for 25 minutes.
3. In a small bowl, mix together the Dijon Maple Butter Sauce ingredients. Set aside.
4. In a nonstick frypan, fry bacon until crisp, remove bacon from pan and drain. Crumble bacon into pieces.
5. In frypan, saute onions until tender, add fresh garlic and continue to saute for 1 minute.
6. Remove roasting pan from oven. Add sauteed onions and crumbled bacon. Drizzle with Dijon Maple Butter Sauce and return to oven – continue roasting for 10 minutes.
7. Remove from oven, sprinkle with pecans and dried cranberries.
8. Serve immediately!

YIELD: 4-6 Servings

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