



Roasted Winter Vegetables with Almonds

- 2 lb. winter vegetables, such as potatoes, onions, carrots, turnips, rutabagas and Brussels sprouts
- 1 Tbsp. olive oil
- Salt and pepper
- 2 Tbsp. balsamic vinegar
- 1 Tbsp. chopped fresh thyme leaves
- 1/2 cup Almond Accents® Honey Roasted Flavored Sliced Almonds



Preparation Time : 10 minutes

Heat oven to 375 degrees. Peel vegetables, except Brussels sprouts and small potatoes; cut into 1-inch pieces. Place vegetables in large roasting pan. Drizzle with oil; season with salt and pepper and toss to coat. Roast about 45 minutes or until tender and golden. Drizzle with vinegar and sprinkle with thyme; roast 5 minutes more. Place vegetables on serving platter and sprinkle with Almond Accents.

Makes 4 servings

Nutrition Information Per Serving: 222 calories; 11 g fat; 0 mg cholesterol; 461 mg sodium; 27 g carbohydrate; 5 g fiber; 6 g protein

For more great recipe ideas, visit www.almondaccents.com.