



Rosemary Roasted Vegetables

INGREDIENTS:

12 oz	fresh whole green beans
1 lb	fresh Brussels sprouts
8 slices	turkey bacon
1 bun	green onion, trimmed and cut into 1-inch pieces
12 fresh	rosemary sprigs
2 T	olive oil
1	lemon, halved
	Salt
	Freshly ground black pepper

PREPARATION:

- Preheat oven to 425°F.
- Wash green beans and Brussels sprouts; drain.
- Halve the large sprouts.
- In a large saucepan cook sprouts in small amount of lightly salted boiling water for 3 minutes; add beans and cook for 5 minutes more.
- Drain.
- Meanwhile, partially cook turkey bacon; drain and cut medium dice.
- Place Brussels sprouts and beans in a shallow roasting pan.
- Add green onions and rosemary sprigs; toss to combine.
- Top with partially cooked bacon.
- Drizzle vegetable mixture with olive oil.
- Sprinkle with salt and pepper.
- Roast, uncovered, about 20 minutes or until vegetables are crisp-tender and bacon is crisp.
- Transfer to a serving platter.
- Discard rosemary sprigs.
- Squeeze juice from lemon over vegetables.

12 servings

Calories per serving: 69

Fat grams per serving: 4

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