



## Roasted Veggies, Chickpeas & Cranberries

4 servings

1 hour

### Ingredients

- 1 head Cauliflower (small, cut into florets)
- 1 Sweet Potato (medium, cubed)
- 1 Yellow Onion (medium, chopped)
- 1 1/2 cups Chickpeas (cooked, rinsed)
- 3 tbsps Fresh Sage (finely chopped)
- 1/4 cup Rosemary (fresh)
- 2 tbsps Extra Virgin Olive Oil
- Sea Salt & Black Pepper (to taste)
- 1 cup Frozen Cranberries (defrosted)

### Directions

- 1 Preheat the oven to 400°F (205°C) and line a large baking sheet with parchment paper.
- 2 Add the cauliflower, sweet potato, onion, chickpeas, sage, rosemary, oil, salt, and pepper to the baking sheet. Toss to combine then spread everything out into an even layer. Roast for 20 minutes then toss the vegetables.
- 3 Add the cranberries and roast for another 25 to 30 minutes or until the vegetables are tender and caramelized. Divide between plates and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Serving Size:** One serving is equal to approximately 1 1/2 cups.

**More Flavor:** Add garlic and fresh thyme.

**Additional Toppings:** Add feta or goat cheese.

**Serve it With:** Rice or more protein of choice.

**No Frozen Cranberries:** Use fresh instead.