

FEEDING

Laramie Valley



Recipe ideas based on this week's Shares bag

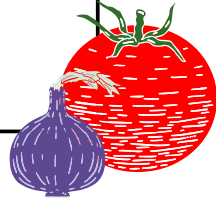
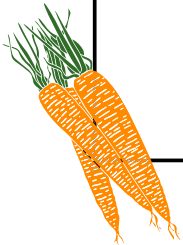
Roasted Potatoes and Brussels Sprouts

Ingredient List

- 12 Brussel Sprouts
- 2-3 Potatoes
- 1 tablespoon fresh rosemary minced, or 1/2 tablespoon dried rosemary
- 4 tablespoons olive oil
- 1 tablespoon garlic powder
- 1/2 tablespoon onion powder
- 1 teaspoon chili powder
- black pepper & salt to taste

Cooking Instructions

1. Preheat oven to 400°F.
2. Wash potatoes (do not peel) and dice into 1/2" cubes. Wash brussels sprouts and cut in half (or quarters if they're extra-large).
3. Toss all ingredients in a large bowl and place in a single layer on a parchment lined pan.
4. Roast 30-35 minutes (stirring occasionally) or until potatoes are fork tender.



What are some of your favorite ways to prepare the food in this week's bag?
Email Sophie at sophie@feedinglaramievalley.org to volunteer and share your recipes or visit
www.feedinglaramievalley.org/shares-recipes