

Sweet and Sour Brussel Sprouts

INGREDIENTS

2 tbsp. vegetable oil, divided
2 lb. Brussels sprouts, trimmed and halved
1 large shallot, finely chopped
1 small red chile, thinly sliced
Kosher salt
3 tbsp. honey
2 tbsp. sherry vinegar

DIRECTIONS

In a large skillet, place 1 Tbsp oil and arrange half of Brussels sprouts, cut sides down. Cook on medium-high, without stirring, until deeply browned, about 4 minutes.

Stir sprouts, reduce heat to low, and cook, covered, until just tender, 2 to 3 minutes; transfer to a plate.

Add remaining Tbsp oil and repeat with remaining sprouts. Before stirring, add shallot, chile, and 1/2 tsp salt, then cook 2 minutes. Stir mixture and cook, covered, until sprouts are just tender, 2 to 3 minutes more.

Whisk together honey and vinegar. Remove cover and return first batch of sprouts to skillet, then add honey mixture and toss to coat.

Roasted Cauliflower Salad

INGREDIENTS

1 medium head cauliflower (about 2 pounds), quartered, cored, and sliced 1/4 inch thick
4 tbsp. olive oil
2 tbsp. cider vinegar
2 scallions, thinly sliced
1/2 c. Unsalted Roasted Almonds
1/4 c. golden raisins
1/4 c. Dried Cranberries
1 1/2 c. baby arugula
Kosher salt and pepper

DIRECTIONS

Heat oven to 425°F and place the oven rack in the lower third. On a rimmed baking sheet, toss cauliflower, 2 tablespoon oil, and 1/2 teaspoon each salt and pepper. Roast until tender and golden brown, 25 minutes.

Meanwhile, in a bowl, whisk together vinegar, remaining 2 tablespoon oil, and 1/4 teaspoon salt and pepper. Toss in scallions, almonds, raisins, and cranberries. Let sit, tossing occasionally, while cauliflower roasts.

Toss roasted cauliflower with almond mixture, then fold in arugula.

Twice Baked Sweet Potatoes

INGREDIENTS

8 small sweet potatoes (about 6-oz. each)
1 tbsp. olive oil
1/2 tsp. pumpkin pie spice
pinch cayenne pepper
kosher salt
2 large egg whites
1/2 c. granulated sugar

DIRECTIONS

Heat oven to 375 degrees F. Rub the sweet potatoes with the oil. Using a fork, prick the potatoes a few times all over, place them directly on the rack and roast until tender, 40 to 50 minutes. Let the potatoes cool for 20 minutes.

Cut the top third off each potato lengthwise and scrape out the insides; transfer to a medium bowl. Place the largest parts of the potato skins on a foil-lined baking sheet and discard the remaining skins.

Sprinkle the pie spice, cayenne, and 1/2 teaspoon salt over the potatoes into the bowl and mix to combine. Spoon the mixture into the skins. Refrigerate for up to 2 days.

To serve, microwave the potatoes on medium-high heat until heated through. Transfer to a foil-lined broiler proof baking sheet. Heat the broiler to high.

Using an electric mixer, beat the egg whites in a large bowl on medium-high speed until stiff peaks form. Gradually add the sugar, 1 tablespoon at a time, pausing 3 to 4 seconds between additions. Continue beating until the whites are stiff and glossy.

Spoon the meringue on top of the potatoes and broil until the meringues are golden brown, 1 to 2 minutes.