

Autumn Roasted Veggies with Bacon

Servings: 10 Difficulty: easy

Ingredients:

- 1 package plain bacon (I used Applegate organic, with nothing added to be safe)
- 2 cups butternut squash, peeled and cubed (about 1 medium squash)
- 2 cups brussels sprouts, halved
- 1 medium yellow onion, roughly chopped (keep proportionate to the rest of your veggies)
- 2 large carrots, sliced
- 1/2 T dry sage, rosemary, and thyme
- 1/2 tsp salt and pepper
- 1 clove garlic, minced
- 3 T olive or avocado oil (can sub melted butter if needed)

Directions:

1. Preheat oven to 400°F. Lay all slices of bacon on large parchment lined baking sheet and bake for 15-20 minutes, until cooked through and slightly crispy. Do not clean pan of bacon grease ***if you have 2 baking sheets, I would divide making the bacon amongst two pans as you will likely need 2 pans for the veggies, or will need to work in batches. If you do have to*

work in batches, make sure to set aside 1/2 of the bacon grease for the second batch of your veggies

2. Remove bacon and set on paper towels to absorb extra grease. Set aside
3. Toss veggie mix with oil, once evenly coated add spices and garlic. Toss again until spices / garlic are evenly distributed
4. Transfer veggies to pan(s) with leftover bacon grease, toss a little, and bake for 40 minutes, stirring 2-3 times
5. While veggies cook, cut bacon slices with kitchen shears into 1" pieces
6. Stir into veggie mix after 40 minutes of roasting
7. Roast all together for 20 more minutes, until veggies are fork-tender and aromatic

**If you want to prep some ahead of time, you can always wash and prepare all of your veggies and keep in the fridge overnight in an airtight container or bag. That's what I did and it definitely saved me time the day of!*



Please tag me on instagram [@celiacsweetie](#) if you make this, or comment on this blog– I would love to see your recreations! Also please reach out if you have any questions about the recipe.

xo, Celiac Sweetie