



Lemon Butter Roasted Brussel Sprouts and Carrots

- 7 large rainbow carrots, peeled and sliced
- 1 lb. brussels sprouts, halved
- 1 leek, sliced
- $\frac{3}{4}$ Cup cranberries, halved
- 2 Tbs Ghee, melted (or regular butter)
- 1 Tbs All-purpose Seasoning <http://www.thehealingtable.net/single-post/2017/12/06/My-Favorite-All-Purpose-Seasoning>
- Juice of half a lemon

Mix together for the sauce

Mix carrots, brussels sprouts and leeks with the lemon butter sauce and spread evenly on greased baking sheet or use parchment paper.

Bake at 425° for 15 minutes. Add $\frac{3}{4}$ cup cranberries, halved. Toss and continue baking for another 10 min. Serve warm.

Serves 6