Brussels Sprouts and Sweet Potatoes with Honey Horseradish Sauce

**INGREDIENTS**

- 1# Brussels sprouts, ends trimmed and halved or sliced depending on size
- 3 medium sweet potatoes, cleaned and cut into pieces about about 1/4 inch square
- 2 leeks, cleaned and sliced thinly OR 1 medium onion sliced
- 2 T olive oil

**SAUCE:**

- ¼ cup olive oil
- 1/4 cup mustard
- 1/4 cup horseradish
- 1/2 cup honey
- 1/4 cup apple cider vinegar (or rice vinegar)
- 4 cloves garlic, minced
- 1 inch ginger, minced
- 1/2 tsp salt

**DIRECTIONS**

1. Combine sauce ingredients and set aside.

2. Clean and cut Brussels sprouts, sweet potatoes and leeks. Coat each with olive oil and salt, but keep separate.

3. Place sweet potatoes in large baking pan and roast in 385-400 degree oven. After about 15 minutes, when sweet potatoes are soft, but not fully cooked, add brussels sprouts and leeks, and half the sauce. Roast until veggies are brightly colored, and sweet potatoes are soft (about another 15-20 minutes stirring once or twice). Add remaining sauce and heat through.