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## **Apple Cider Roasted Vegetables:**

### Ingredients:

- 4 cups mixed vegetables (such as carrots, Brussels sprouts, sweet potatoes, and red onions), chopped into bite-sized pieces
- 1/4 cup olive oil
- 1/4 cup Baughers' apple cider
- 2 cloves garlic, minced
- 1 teaspoon chopped fresh thyme
- Salt and pepper, to taste

### Instructions:

1. Preheat the oven to 400°F (200°C).
2. In a large bowl, toss the mixed vegetables with olive oil, apple cider, minced garlic, chopped fresh thyme, salt, and pepper until well coated.
3. Spread the vegetables in a single layer on a large baking sheet.
4. Roast in the preheated oven for 25-30 minutes, or until the vegetables are tender and caramelized, stirring halfway through.
5. Remove from the oven and serve the roasted vegetables hot as a delicious side dish.