

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Pepper & Thyme Vegetable Medley

### Hero Vegetable: Brussel Sprouts

#### Ingredients

- Olive oil
- 1 head of Cauliflower
- 1 lb brussel sprouts
- ½ red onion, sliced
- 1 c pecans
- ½ - 1 c craisins
- Salt, to taste
- Black Pepper, to taste
- Cumin, optional
- [Pepper & Thyme Vault 13](#), to taste

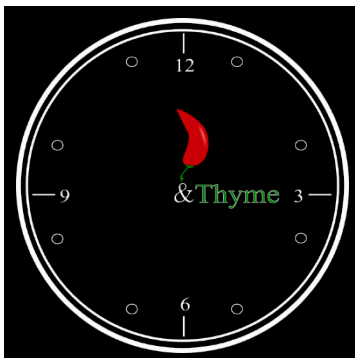
#### Directions

Break down the cauliflower and sprouts in bite sized pieces and set aside in separate bowls. Slice red onion and set aside in a separate bowl.

On medium heat, add olive oil and warm for 2-3 minutes then add the brussel sprouts. Cook down until tender, then add in the cauliflower and repeat the process.

Once tender, add in the red onions and pecans and cook for a few more minutes until the pecans are toasty and the red onions are softened, but not translucent. Toss in the craisins, with a little bit of salt, and then remove from the heat.

Throw everything in a large bowl and toss with a little more salt, black pepper, cumin (optional), and Pepper & Thyme's blend Vault\_13 to taste. Serve immediately.



Donivan Goins

[Pepper & Thyme](#)

