

*With Sincere Gratitude
this Holiday Season...*

**HAPPY
THANKSGIVING**

...from our Team to Yours



YIELD: 6 ½ CUPS

CRISPY BRUSSELS SPROUTS

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|----------------------------------|---|
| 1 lb brussels sprouts, halved | 2 tbsp Cura's anti-inflammatory spice blend |
| 4 oz olive oil | 1 tsp kosher salt |
| 1 cup diced onions | |
| 4 oz golden raisins | |

1. Sauté onions in 2 oz olive oil over medium heat until caramelized and golden brown. Set aside.
2. Toss sprouts in 2 oz olive oil, salt and pepper. Roast in 475°F oven until tender and starting to brown. Remove from oven.
3. Return the onions to medium high heat, add raisins and toss until warm. Pour onion and raisin mixture over the sprouts and toss with Cura's anti-inflammatory blend.



**Contact us for a FREE sample of
Cura's anti-inflammatory spice blend**

cura
hospitality