# seasonal sides

### TOTAL TIME

Please see individual recipes below

MAKES 8-12 SERVINGS



### APRON'S ADVICE

These sides are designed for serving with a nice main course such as a roasted turkey, baked ham, or beef roast. The Harvest Vegetable Streusel is our update of the classic sweet potatoes and marshmallows.

# Aprons

FOR MORE RECIPES, VISIT publix.com/aprons

### SHOPPING LIST

### Bakery

3 slices Bakery garlic Texas toast

### Dry Grocery

1 (12-oz) jar cherry preserves 1/2 cup dried cherries 1 (15-oz) jar garlic Alfredo sauce 1/2 cup golden raisins 1/4 cup + 2 tbsp grated Parmesan cheese

### Frozen

2 (10-oz) pkg frozen chopped spinach

#### Produce

1 (9-oz) pkg apple crisp mix

2 medium baking potatoes

2 large carrots

1 (12-oz) bag fresh cranberries

1/2 cup fresh pre-diced red onions

1 orange (zest/juice of)

2 large parsnips

2 medium sweet potatoes

### From Your Pantry

2 tbsp canola oil

1/4 tsp cayenne pepper

1/8 tsp ground nutmeg

1/2 tsp kosher salt

1/4 tsp pepper

5 tbsp unsalted butter

### **COOKING SEQUENCE**

# cherry-cranberry relish

### INGREDIENTS

Zest/juice of 1 orange 1 (12-oz) bag fresh cranberries 1 (12-oz) jar cherry preserves 1/2 cup dried cherries

#### DRFP

• Zest/grate orange peel (no white; 1 teaspoon); squeeze orange for juice (1/2 cup).

#### STEPS

1. Combine all ingredients in medium saucepan; bring to a boil.

2. Reduce heat to low; simmer and stir 10-12 minutes or until cranberries have burst and liquid has reduced to a syrup consistency. Serve relish warm or chill until ready to serve.

CALORIES (per 1/12 recipe) 110kcal; FAT 0g; CHOL 0mg; SODIUM 0mg; CARB 28g; FIBER 1g; PROTEIN 0g; VIT A 2%; VIT C 15%; CALC 0%; IRON 0%

# baked spinach alfredo

#### INGREDIENTS

2 (10-oz) packages frozen chopped spinach, thawed

3 slices Bakery garlic Texas toast, cubed 1 (15-oz) jar garlic Alfredo sauce 1/2 cup fresh pre-diced red onions
1/4 cup + 2 tablespoons grated Parmesan cheese, divided

1/8 teaspoon ground nutmeg

## STEPS

1. Preheat oven to 400°F. Place spinach in colander under cool running water to thaw; break into smallest pieces possible. Cut bread into small cubes.

2. Squeeze liquid from spinach; place in medium bowl. Stir in remaining ingredients (except bread and 2 tablespoons cheese).

3. Transfer mixture to 2-quart baking dish; top with remaining 2 tablespoons cheese and bread cubes. Bake 25-30 minutes or until bubbly and center is hot. Serve.

CALORIES (per 1/8 recipe) 190kcal; FAT 14g; CHOL 35mg; SODIUM 560mg; CARB 13g; FIBER 2g; PROTEIN 6g; VIT A 120%; VIT C 2%; CALC 15%; IRON 6%

# harvest vegetable streusel

### INGREDIENTS

5 tablespoons unsalted butter

2 medium sweet potatoes

2 medium baking potatoes

2 large carrots

2 large parsnips

2 tablespoons canola oil

1/2 teaspoon kosher salt

1/4 teaspoon pepper

1/4 teaspoon cayenne pepper (optional)

1 (9-oz) package apple crisp mix

1/2 cup golden raisins

### STEPS

1. Preheat oven to 400°F. Cut butter into small cubes; place in small bowl to soften.

2. Peel potatoes, carrots, and parsnips; cut all into 1-inch cubes and place in medium bowl.
© 2011 Publix Super Markets Inc.
Toss vegetables with oil, salt, pepper, and cayenne pepper. Transfer to 13- x 9-inch baking

Publix Simple Meal	© 2011 Publix Super Markets Inc. home0053
' 	
	3g; VIT A 170%; VIT C 15%; CALC 4%; IRON 8%
	are tender and topping has browned. Serve.  CALORIES (per 1/12 recipe) 230kcal; FAT 7g; CHOL 15mg; SODIUM 135mg; CARB 39g; FIBER 4g; PROTEIN
	3. Add apple crisp mix to butter; blend with fork until crumbly. Remove vegetables from oven; stir in raisins and top with crisp mixture. Bake 20-25 more minutes or until vegetables
	dish; bake 10 minutes.