SIDES

Continued from Page B1

2. Meanwhile, make vinaigrette: In a jar, shake together olive oil, vinegar, maple syrup and Dijon mustard until fully combined. Season with salt and pepper.

3. Place arugula in a large serving bowl and lightly dress with vinaigrette. Top with beets, avocado, goat cheese and walnuts. Toss gently and add more vinaigrette as needed.

Per serving: 395 calories; 32 g fat; 5 g saturated fat; 3 mg cholesterol; 9 g protein; 24 g carbohydrate; 14 g sugar; 8 g fiber; 170 mg sodium; 100 mg calcium

— Recipe from delish.com

HOLIDAY ROASTED VEGETABLES

Yield: 4 servings

3/4 pound Brussels sprouts, trimmed and halved 2 large carrots, peeled and sliced into 1/2-inch pieces

2 tablespoons olive oil 1 tablespoon balsamic vinegar

1 teaspoon chopped rosemary leaves 1 teaspoon chopped

thyme leaves **Kosher salt** Freshly ground black pepper ½ cup toasted pecans

½ cup dried cranberries Note: This can also be made

in an air fryer. In a large bowl, toss vegetables with oil, balsamic vinegar and herbs. Season with salt and pepper. Place vegetables in basket of air fryer and cook at 400 degrees for 10 minutes, shaking halfway through. Before serving, toss roasted vegetables with

1. Preheat oven to 400 degrees. Scatter vegetables on a large baking sheet. Toss with oil, balsamic vinegar, rosemary and thyme. Season with salt and pepper.

pecans and cranberries.

2. Bake for 20 to 25 minutes, until the vegetable are tender, shaking the pan halfway through.

3. Before serving, toss roasted vegetables with pecans and cranberries.

Per serving: 272 calories; 17 g fat; 2 g saturated fat; no cholesterol; 5 g protein; 31 g carbohydrate; 19 g sugar; 1 g fiber; 358 mg sodium; 64 mg calcium

— Recipe from delish.com

KALE, GINGER AND PEANUTS

Yield: 4 servings

9 ounces by weight (1 full cup) smooth peanut butter Zest of 2 limes

Juice of 4 limes 2 teaspoons grated (not

minced) ginger 1 shallot, finely diced

1 tablespoon plus 1 teaspoon superfine sugar, see note 2 tablespoons water, plus

more if needed

10 ounces kale, washed, stalks removed and hand-shredded Handful of dry-roasted

salted peanuts, halved Note: To make superfine sugar, place granulated sugar in blender and blend on medium-high speed for 10 to 15 seconds.

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1. In a large bowl, whisk together the peanut butter, lime zest, lime juice, ginger, shallot, sugar and water. You want a creamy consistency. If it's still a bit thick, add more water to thin it out.

2. Toss the kale generously with the peanut dressing, adding more or less to your liking. Serve with a sprinkling of peanuts on top. Any leftover dressing will keep in the refrigerator 1 week.

Per serving: 416 calories; 31 g fat; 6 g saturated fat; no cholesterol; 23 g protein; 35 g carbohydrate; 12 g sugar; 329 mg sodium; 139 mg calcium

- Adapted from a recipe in "Claridge's: The Cookbook" by Martyn Nail and Meredith Erickson



Hillary Levin/St. Louis Post-Dispatch-TNS

Holiday Roasted Vegetables.



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TUESDAY, DECEMBER 28, 2021

CROSSWORD PUZZLER

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- 11 Pronto 12 String tie
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DOWN

- 1 Cooking spray brand

Answer to Previous Puzzle

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- 3 Taste
- 4 October's
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- 7 Role for Arnold
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