



Roasted Parsnips and Carrots

4 servings

INGREDIENTS

- 2 pounds parsnips, peeled
- 1 pound carrots, unpeeled
- 3 Tbsp oil
- 1 Tbsp salt
- 1 1/2 tsp black pepper
- Optional : 2 Tbsp minced fresh dill or parsley

DIRECTIONS

1. Preheat the oven to 425°F.
2. If the parsnips and carrots are very thick, cut them in half lengthwise. Slice each diagonally in 1 inch thick slices. The vegetables will shrink while cooking, so don't make the pieces too small.
3. Roast for 20-40 minutes, depending on the size of the vegetables, tossing occasionally, until they are just tender.
4. Sprinkle with dill and serve hot.



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