



Baked Parsnips

4 servings

INGREDIENTS

- 1.5 pounds parsnips
- 1/4 cup butter, melted
- 1/4 cup water
- 1/2 tsp dried oregano (or other herb)- optional
- 1/2 tsp dried parsley flakes (or other herb)- optional
- Salt and pepper, to taste

DIRECTIONS

1. Preheat oven to 350°F.
2. Trim the root and leaf ends off parsnips. Scrub with a brush while rinsing under cool water. Peel and slice into thin long strips, similar to the shape of long French fries.
3. Place parsnips in ungreased baking dish. Drizzle butter over them and add the water so that the parsnips are submerged.
4. Sprinkle on herbs (optional) and salt and pepper. Cover dish and bake for 45 minutes, or until tender. Serve hot.



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