



Honey Parsnips

6 servings

INGREDIENTS

- 5 parsnips, peeled and cubed
- 1/2 cup warm water
- 1/3 cup honey
- 1 Tbsp melted butter

DIRECTIONS

1. Preheat oven to 375°F.
2. Stir together water, honey, and butter in a large bowl until the honey has dissolved. Add the parsnips and toss to coat. Scrape the parsnips and honey sauce into a 9x13 baking dish.
3. Bake uncovered until the parsnips are very soft, about 30 minutes.



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