Honey Parsnips

Prep Time: 10 min **Cook Time:** 30 min **Servings:** 4

These honey parsnips are both sweet and savory. This recipe is simple and delicious, even for those who don't normally like parsnips! Bake with other root vegetables like carrots and rutabaga for added color and pop. If you want crispy parsnips leave them in the oven until they start to brown. This recipe makes 4 servings and compliments hearty proteins and beans.

Ingredients

- 5 parsnips, peeled and cubed
- 1/2 cup warm water
- 1/3 cup honey
- 1 Tbsp butter, melted
- salt & pepper, to taste

Steps

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. Season with salt & pepper.
3. Scrape the seasoned parsnips and honey sauce into a baking dish.
4. Bake uncovered until the sauce is absorbed and parsnips are soft and lightly browned, about 30 minutes.
5. Serve hot and enjoy.