

Roasted Carrots & Parsnips

Serves 4



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 pounds parsnips, peeled
- 1 pound carrots, peeled
- 2 tablespoons extra virgin olive oil
- Salt and pepper to taste

Directions

1. Preheat oven to 400°F. Cut parsnips and carrots into 2 ½ inch batons, and cut out any woody core of the parsnips.
2. Toss carrots and parsnips with olive oil, salt, and pepper.
3. Place onto a baking sheet and roast for about 25-35 minutes, or until tender and golden, stirring halfway.

Recipe from Cook Well Berkeley: Spring Recipes, Spring 2014