

# Roasted Parsnips

From – *simplyrecipes.com*

1 ½ lbs parsnips, peeled and cut into 2 ½ inch batons  
4 tsp extra virgin olive oil  
salt & freshly ground pepper  
1/3 cup stock - turkey, low-sodium chicken or vegetable broth  
3 Tbsp unsalted butter, softened  
4 tsp drained, bottled horseradish  
½ Tbsp finely chopped parsley  
½ Tbsp minced chives  
½ small garlic clove, minced

- Preheat oven to 400 degrees.
- In a large roasting pan, toss the parsnips with olive oil, salt and pepper.
- Add the broth, cover with aluminum foil and roast, stirring once or twice, until the parsnips are tender and the stock has evaporated or been absorbed, 20 to 45 minutes (depending on how tender the parsnips are).
- Check often to avoid their getting mushy – especially if they are to be reheated later.
- Combine the softened butter with the horseradish, parsley, chives and garlic, and season with salt and pepper.
- Toss the warm roasted parsnips with the horseradish-herb butter and serve.



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