



HONEY ROASTED PARSNIPS

Honey Roasted Parsnips

Are a sweet and savory side dish, caramelized to perfection with honey, olive oil, and simple seasonings. Roasted until golden and tender, they boast a crispy exterior and rich, buttery flavor—perfect for any meal!

Ingredients

- 2 pounds parsnips
- 2 Tablespoons olive oil
- 2 Tablespoons honey, divided
- ¾ teaspoon kosher salt
- Freshly ground black pepper
- ¼ teaspoon garlic powder
- 2 Tablespoons minced fresh parsley or chives

Directions

On the back side of the recipe card.





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Directions

1. Preheat the oven to 400°F. Line a large sheet pan with parchment paper or grease lightly with oil.
2. Peel the parsnips then cut off both ends. Cut the parsnips into 3-inch by ½-inch thick fry-shapes.
3. If you are using larger parsnips, you might notice a woody core. I suggest cutting that out and discarding before continuing with this recipe. Smaller parsnips do not tend to have this tough core, and thus do not need to have it removed.
4. Place all the cut parsnips onto the center of the baking sheet. Drizzle with 2 tablespoons of olive oil and 1 ½ tablespoons of honey then sprinkle with the salt, a few grinds of fresh pepper, and the garlic powder. Toss everything together with your hands or tongs then spread the parsnips into a single layer on the baking sheet, being sure not to crowd.
5. Pile the parsnips onto a serving platter then drizzle with the remaining honey. Sprinkle with an additional big pinch of coarse salt and then the minced fresh herbs.