
Roasted Parsnips

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2 pounds parsnips
2 tablespoons olive oil
1 teaspoon Kosher salt
few grinds pepper

Trim and peel the parsnips. Halve them crosswise. Halve or quarter the bottom parts lengthwise so that they are similar sized. Cut lengthwise around the core and discard.

In a bowl, toss with the olive oil, Kosher salt and pepper.

Spread onto a rimmed baking sheet.

Roast at 450 degrees, stirring once, until browned and tender, about 30 minutes.

Side Dishes

Per Serving (excluding unknown items): 818 Calories; 29g Fat (30.8% calories from fat); 9g Protein; 139g Carbohydrate; 38g Dietary Fiber; 0mg Cholesterol; 1957mg Sodium. Exchanges: 8 1/2 Grain(Starch); 5 1/2 Fat.