Honey Roasted Parsnips



INGREDIENTS:

- 2 pounds of parsnips
- 2 table spoons of olive oil
- 2 table spoons of honey
- Salt and pepper, to taste

INSTRUCTIONS:

- **1.** Preheat oven to 400 degrees. Line a sheet pan with tin foil and evenly grease with oil to prevent sticking.
- **2.** Peel and de-core (if necessary) parsnips, cutting them into equal size pieces.
- **3.** Place parsnips on sheet pan and drizzle with olive oil, honey, and salt and pepper.
- **4.** Hand toss the parsnips and lay them out flat on the sheet pan.
- 5. Place in oven for 20-25 minutes.