

Best Ever Roasted Root Vegetables with Pistachio Crumble

Serves 4

ROASTED VEGETABLES:

2 cups sweet potatoes, peeled and cut into 1 1/2 inch pieces
1 1/2 cups parsnips, peeled and cut into 1 1/2 inch pieces
1 1/2 cups carrots, peeled and cut into 1 1/2 inch pieces
1 1/2 cups mixed-colored beets, peeled and cut into 1 1/2 inch pieces
2 tbsp olive oil
1/2 tsp Kosher salt
1/4 tsp freshly ground black pepper

HONEY GLAZE:

2 tbsp honey
2 tbsp butter
2 tsp chopped fresh rosemary

PISTACHIO CRUMBLE:

1/2 cup unsalted pistachios, shelled
1/4 cup freshly grated Parmesan cheese
2 tbsp chopped fresh flat leaf parsley
2 tsp fresh lemon juice
1 tsp olive oil
1/2 tsp honey
1/2 tsp chopped fresh rosemary
1/2 tsp lemon zest
1/4 tsp kosher salt

Preheat oven to 400° F. Line a baking sheet with parchment paper.

Place sweet potatoes, parsnips, carrots and beets in a large bowl and toss with olive oil, salt and pepper. Spread in a single layer on baking sheet and roast 40 minutes, stirring

halfway through cooking time.

While vegetables are roasting, prepare honey glaze. In a small saucepan melt honey and butter over low heat, stirring well to combine. Remove vegetables from oven after 40 minutes, brush with honey glaze and sprinkle with rosemary. Return to oven 10 to 15 minutes more.

For the pistachio crumble, place shelled pistachios in a food processor and pulse until coarsely ground. Transfer nuts to a small bowl and stir in Parmesan, parsley, lemon juice, olive oil, honey, rosemary, lemon zest and salt. Sprinkle over roasted vegetables just before serving.

www.thefancypantskitchen.com