



Roasted Carrots and Parsnips with Honey

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 35 minutes

Total Time: 50 minutes

Ingredients

- 2 pounds medium carrots, peeled, halved lengthwise
- 2 pounds medium parsnips, peeled, halved lengthwise (or into quarters if large)
- 6 tbsp extra-virgin olive oil
- Kosher salt, freshly ground black pepper
- 1 tbsp plus 1 & 1/2 tsp unsalted butter
- 1 tbsp plus 1/2 tsp honey
- 1 tsp balsamic vinegar

Instructions

Place racks in middle and lower third of oven; preheat to 400°F. Line 2 large rimmed baking sheets with foil. Divide carrots and parsnips between baking sheets and spread out in a single layer on each. Drizzle extra-virgin olive oil over carrot-parsnip mixture, dividing evenly, and season generously with kosher salt and freshly ground black pepper; toss to coat.

Roast carrots and parsnips, tossing every 10 minutes or so and rotating baking sheets top to bottom halfway through, until tender and browned in spots, 35–40 minutes.

Melt unsalted butter in a small saucepan over medium heat. Add honey and balsamic vinegar; stir to combine.

To serve, transfer roasted vegetables to a platter or medium bowl, drizzle honey glaze over, and toss to coat.

Chef's Note:

- Roasted carrots and parsnips can be cooked 2 hours ahead. Tent with foil and let stand at room temperature. Reheat, uncovered, in a 350° oven until warmed through, 8–10 minutes.