

World's Best Roasted Parsnips

Ingredients

2 lbs Parsnips, peeled and sliced into ¼ inch rounds

2 Tablespoons extra-virgin olive oil

2 teaspoons chopped, fresh thyme

salt and freshly ground black pepper

Directions

1. Preheat the oven to 425 degrees. Grease a baking sheet with oil
2. Toss together the parsnips, oil and thyme in a medium bowl. Season with salt and pepper. Transfer to the prepared baking sheet and arrange in a single layer.
3. Roast for about 20 minutes, shaking the pan occasionally, until the parsnips are well browned and tender. Serve hot.