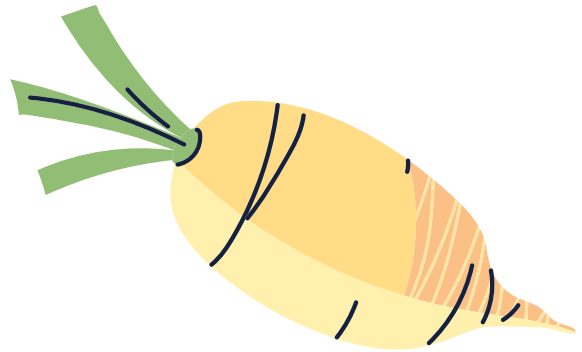


Roasted Parsnips

Ingredients:

- 2 lb parsnips, peeled and cut into 2" pieces
- 2 TB extra-virgin olive oil
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- 1 tsp dried oregano
- Kosher salt
- Freshly ground black pepper
- Pinch of crushed red pepper flakes
- Kosher salt



Preparation:

- Preheat oven to 425°.
- Spread parsnips on 2 large baking sheets, being sure to not overcrowd. Drizzle with olive oil and season with oregano, salt, pepper, and red pepper flakes.
- Toss to evenly coat. Roast until golden and easily pierced with a knife, about 30 minutes, tossing once halfway through.



Source: <https://www.delish.com/cooking/recipe-ideas/a26813128/roast-parsnips-recipe/>