



ROASTED CARROTS AND PARSNIPS

Parsnips and carrots are similar in flavor and are delicious when roasted together. Tarragon goes well with both of these vegetables. From the book *Fresh & Fast*.

Preparation time: 10 minutes * Cooking time: 55 minutes * Serves: 4.

1 bag (1 pound) carrots, trimmed, peeled, cut into 1-inch thick diagonal slices

1 bag (1 pound) parsnips, trimmed, peeled, cut into 1 inch thick diagonal slices

2 tablespoons extra virgin olive oil

Kosher salt and freshly ground black pepper

1 tablespoons fresh tarragon leaves, snipped from the stems or a pinch of dried tarragon

1. Preheat the oven to 400°F. Combine the carrots, parsnips and oil in a shallow 13x9 inch baking dish. Sprinkle with salt, pepper, and half of the fresh tarragon, if using, or all of the dried. Stir to blend.

2. Bake, stirring occasionally, until the vegetables are tender and lightly browned, about 55 minutes. Add the remaining fresh tarragon, if using, just before serving.