



roasted vegetables with pecans & parmesan

What's the best way to get everyone to eat their veggies? With this easy and elegant recipe for Roasted Vegetables. Sweet potatoes, carrots and parsnips are roasted to sweet perfection and then topped with a Pecan Parmesan Gremolata, a zesty combination of pecans, parmesan and parsley.

SERVES: 6



julie albert & lisa gnat



ingredients

- 2 lbs sweet potatoes, peeled and cubed
- 1 lb carrots, peeled and cubed
- 1 lb parsnips, peeled and cubed
- 3 tbsp olive oil
- 1 tsp kosher salt
- 1/4 tsp freshly ground black pepper

Pecan Parmesan

Gremolata

- 1 cup chopped pecans
- 1/3 cup freshly grated Parmesan cheese
- 1/4 cup finely chopped fresh flat-leaf parsley
- 1 tbsp fresh lemon juice
- 1 tbsp lemon zest
- 1 tbsp olive oil

directions

1. Preheat oven to 425°F. Line a large baking sheet with aluminum foil.
2. In a large bowl, toss sweet potatoes, carrots and parsnips with olive oil. Transfer to baking sheet and sprinkle with salt and pepper. Roast vegetables, stirring often, for 1 hour or until tender. Transfer to a serving plate.
3. For the topping, in a small bowl, combine pecans, Parmesan, parsley, lemon juice, lemon zest and olive oil. Sprinkle over vegetables before serving.

"I don't want any vegetables, thank you. I paid for the cow to eat them for me."

— DOUGLAS COPELAND

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