

## Roasted Parsnips

- 1 lb. parsnips
- 2 tbsp. cooking fat of your choice
- 1/2 tsp. salt
- 1/4 tsp. black pepper



1. Heat the oven to 425 degrees.
2. Peel the parsnips and trim off both ends. Cut into small slices, similar to a carrot.
3. Toss the parsnips on a large baking sheet with the cooking fat and salt. Spread out into one layer, making sure there's room between each piece to roast, not steam.
4. Roast for 35-45 minutes, depending on the thickness of your slices, tossing halfway through. Sprinkle on the black pepper, toss, and pour into a serving bowl. Serve warm.

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