



## Parsnip Fries

### Ingredients

1 1/2 pounds of Parsnips, peeled and cut into 2x1/2 in. strips  
(basically, cut them to look like fries!)  
2 tablespoons olive oil  
2 teaspoons chopped fresh rosemary or 1 tsp dried rosemary (optional)  
salt and pepper to taste

### Directions

Preheat oven to 450 degrees. Put parsnips and olive oil in a gallon size ziplock bag, seal, and then shake well to ensure parsnips are well covered with the olive oil. Empty contents onto a rimmed baking sheet. Sprinkle with the rosemary, salt and pepper. Place in oven and roast for approximately 20 minutes, or until tender and browned.

Really great to have with steak, roasted chicken or all by themselves!

Recipe by Tricia Collins