

Honey and Cumin Roasted Parsnips

Sweet and warm with depth - a fun way to bring parsnips to the table! Make sure you toast your cumin - it'll change how you think about it in the best, most aromatic way!

Serves 6 as a side

10 parsnips
¼ cup Robust EVOO
3 Tbsp honey
1 tsp sea salt
1 tsp cumin seeds
3 sprigs fresh thyme

Preheat oven to 425°F and line a baking sheet with parchment paper. In a non-stick pan over medium heat, toast cumin for 2 minutes or until fragrant and golden in color. Pour into a mortar and pestle and grind coarsely. Set aside.

Peel and slice parsnips into 1" rounds and boil parsnips for 2-3 minutes, then drain and pour into bowl. In a small bowl, stir together olive oil, honey, salt, reserved cumin, and thyme. Toss parsnips with the mixture then spread the rounds onto the baking sheet.

Bake parsnips for 15-18 minutes, turning halfway through, while olive oil/honey reduces and caramelizes the parsnips.

Serve immediately.