



Sweet Roast Parsnips

Our twist on the classic honey roast parsnips - perfect with your Sunday roast or with leftovers ... or just because they are delicious!

Serves : 8-10

Ready In : 45 minutes or less

Ingredients

- 800g parsnips
- 2 tbsp olive oil
- 1 tbsp *(either)*

Instructions

- Preheat your oven to 180 degrees C.
- Peel and chop the parsnips lengthways so fairly slim, cut any thick top bits into thinner slices, not chunks.
- Put the parsnips into a roasting tin, drizzle with oil, Sweet Freedom and toss well.
- Roast for about 35 mins until tender.

You can use this idea with other veggies too - pumpkin, squash, potatoes, carrots etc.