

# Roasted Sweet Potatoes and Parsnip with Garlic Rosemary Glaze

Recipe By Sarah Faygie Berkowitz



Cooking and Prep:  1 h

Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,  
Paleo, Pescetarian, Gluten

Free, Low Fat

Source: Family Table by  
Mishpacha Magazine

## Ingredients (8)

### Main ingredients

- 4 sweet potatoes, peeled and cut into 1-inch chunks
- 8 large parsnips, peeled and cut into 1-inch chunks
- 1/4 cup **Bartenura Olive Oil**
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**

- 1 teaspoon dried rosemary leaves, crushed
  - 1/4 cup maple syrup, Gefen Honey or brown sugar
  - 1 teaspoon salt
  - 1/2 teaspoon black pepper
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## Start Cooking

### Roast the Veggies

1. Preheat oven to 400 degrees Fahrenheit.
2. Place sweet potato and parsnip in large bowl. Mix oil, sweetener, garlic and spices. Pour over veggies and toss to coat.
3. Line a cookie sheet with parchment paper. Spread out chunks in single layer and bake for 45 minutes to one hour or until soft.

### Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.