

Roasted Apples and Parsnips

Recipe By Elizabeth Kurtz



Cooking and Prep:  30
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Sugar Free, Pescetarian,

Gluten Free

Source: Aish.com

Ingredients (7)

Roasted Apples and Parsnips

- 1 and 1/2 pound parsnips, trimmed, cored, and cut into 1-inch pieces
- 2 Granny Smith apples, trimmed, cored, and cut into 1-inch pieces
- 2 tablespoons olive oil
- 1/2 teaspoon smoked paprika
- Haddar Kosher Salt**

1 tablespoon **Bartenura Balsamic Vinegar**

1 tablespoon chopped fresh dill or 2 teaspoons dried or 3 cubes **Dorot Gardens Frozen Dill**

Start Cooking

Roast

1. Heat oven to 425°F. Toss the parsnips and apples with the oil, paprika, and one and a half teaspoons kosher salt.
2. Roast the vegetables in the oven until tender and browned, about 25 minutes.
3. Toss with the vinegar and dill.
4. Can be made a day ahead of time and reheated before serving.

Note:

Can be doubled.

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