

## Sautéed Parsnips and Carrots

Serves 4. Source: Food Network,  
courtesy of Trisha Yearwood



### Ingredients:

- 3 tablespoons olive oil
- 1 1/2 pounds parsnips, peeled and thinly sliced
- Kosher salt and freshly ground black pepper
- 2 pounds carrots, peeled and thinly sliced
- 2 tablespoons unsalted butter
- 1 tablespoon chopped fresh thyme
- 2 tablespoons chopped fresh parsley

### Directions:

1. Heat the oil in a large skillet over medium-high heat. Add the parsnips and sprinkle with salt

and pepper. Cook, turning occasionally, 6 to 8 minutes.

2. Add the carrots and continue cooking until the vegetables begin to brown and soften slightly, another 10 minutes.
3. Add the butter and thyme to the vegetables and continue cooking until the vegetables are glazed, about 3 minutes.
4. Season with salt and pepper, sprinkle with the parsley and serve warm.

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