



## Roasted Carrots & Parsnips with Cider Vinaigrette

**Prep: 35 minutes**

**Roast: 50 minutes • Serves: 8**

- 2 bags (16 ounces each) carrots, peeled, cut lengthwise in half, then diagonally into 1-inch pieces
- 2 bags (16 ounces each) parsnips, peeled, cut lengthwise in half or quarters for larger ends, then diagonally into 1-inch pieces
- 8 tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 3 tablespoons apple cider vinegar
- 2 tablespoons chopped fresh tarragon leaves
- 1 tablespoon chopped fresh chives
- 1 teaspoon balsamic vinegar
- 1 teaspoon honey mustard

**1.** Preheat oven to 350°F. On 2 rimmed baking pans, toss carrots and parsnips with 2 tablespoons oil, salt and pepper; spread in single layer. Roast 50 minutes to 1 hour or until carrots and parsnips are tender, rotating pans between upper and lower oven racks halfway through roasting.

**2.** Meanwhile, in large serving bowl, whisk cider vinegar, tarragon, chives, balsamic vinegar, honey mustard and remaining 6 tablespoons oil until well blended.

**3.** Transfer carrots and parsnips to bowl with vinaigrette; toss until well coated. Serve warm.

*Approximate nutritional values per serving:*

*238 Calories, 14g Fat (2g Saturated), 0mg Cholesterol, 187mg Sodium, 20g Carbohydrates, 4g Fiber, 2g Protein*

### **Helpful tip:**

> Cutting carrots and parsnips into equal size pieces and spreading in a single layer on baking pan helps ensure even cooking and browning.