

EASY ROASTED CARROTS & PARSNIPS

BY CHEF JIMMY BOSWELL

TURN OVER FOR RECIPE



INGREDIENTS

- 1kg of smallish So Sweet carrots and or parsnips, sliced in half lengthwise (approximately 12 carrots or 6 of each)
- 1 lime, juiced
- 3 tsp honey
- 1 Tbsp fresh coriander leaves, chopped
- 3 Tbsp extra-virgin olive oil or melted butter

METHOD

Preheat oven to 200°C.

Line a roasting tray with baking paper. Whisk lime juice, honey, coriander and olive oil together in a small bowl, melting the honey first if necessary.

Arrange carrots and or parsnips evenly on baking sheet and drizzle with the honey-lime mixture.

Roast for 25-30 minutes or until caramelized. Sprinkle with extra chopped coriander to serve.

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