



Brussels Sprouts with Parsnips

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Rated

(20)20

- **Yield Serves 10**

Ingredients

- - 2 pounds brussels sprouts, trimmed and halved lengthwise
 - 6 medium parsnips, peeled and thinly sliced crosswise
 - 6 tablespoons extra-virgin olive oil
 - 2 teaspoons coarse salt
 - Freshly ground pepper
 - 1 cup pecan halves

Directions

1. Preheat oven to 450 degrees. Toss vegetables with oil, salt, and pepper on 2 rimmed baking sheets, and spread into single layers. Roast, rotating sheets halfway through, until tender and gold, about 20 minutes. Divide pecans between sheets; roast 10 minutes more. Toss, mixture and serve.