

Featuring Tennessee Gourmet® Products

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Sassy Veggies

6 Tbsp. butter, softened	2 pounds parsnips, peeled and cut into 2-inch pieces
3 Tbsp. Tennessee Gourmet® Apricot & Spice (your choice of flavor)	½ tsp. salt
1 tsp. crushed rosemary	¼ tsp. fresh ground pepper
2 pounds carrots, peeled and cut into 2-inch pieces	Non stick cooking spray

Preheat oven to 425°F.

Process butter, Apricot & Spice and rosemary in a food processor until smooth, stopping to scrape sides.

Toss together carrots, parsnips, salt, pepper and 3 tablespoons of the apricot mixture. Place on an aluminum foil-lined 15x10-inch jellyroll pan coated with nonstick cooking spray.

Bake for 20 minutes; stir and bake 20 more minutes or until tender. Remove from oven and toss with remaining apricot mixture.