

Beef Stroganoff Meal

Roasted Vegetables

INGREDIENTS

- 1 package Parsnips.....
- 1 package Baby Carrots.....
- 1 package Perl Onions.....
- 1 package Baby Potatoes.....
- 2 Cloves of Garlic.....
- 1 tablespoons Dried Parsley Flakes.....
- 1 teaspoon Black Pepper.....
- 1 teaspoon Salt.....
- 1 cup Olive Oil.....
- ½ cup Water.....

PREPARATION

- Peel and cut crosswise 4 to 6 Parsnips and place into small covered oven roasting pan, reserve remaining Parsnips for latter use. Cover Parsnips with ½ cup Water, Baby Carrots, Baby Potatoes, and peeled Perl Onions. Thinly slice Garlic Cloves and spread over vegetables. Sprinkle with Parsley Flakes, Black Pepper and Salt. Cook covered in 325 degree oven for 1 hour.
- Peel remaining Parsnips. After Parsnips are peeled, use Y shaped peeler to shred Parsnips into thin ribbons. Heat 1 cup of Olive oil in small pan. Drop in Parsnip ribbons for 1 minute or until slightly browned. Drain, Salt and use as garnish to top vegetables with..

SERVES 4 to 6.