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## Roasted Squash and Parsnips

Recipe by Liz Barbour

Servings 8

3 pounds butternut squash, peeled and cut into 1 inch (about 4 cups)  
1 pound parsnips, peeled and sliced thin (about 2 cups)  
2 medium red onion, peeled and cut into ½ inch wedges  
4 Tbs unsalted butter, melted  
1/3 cup pure maple syrup  
3 large garlic cloves, minced  
1 ½ tablespoons fresh rosemary, chopped  
1 tsp kosher salt  
½ teaspoon freshly ground black pepper

1. Preheat oven to 375°F. Cover a large baking pan with foil.
2. Combine squash, parsnips, and red onion in large bowl. Combine melted butter, syrup, garlic, and rosemary and pour over squash mixture, toss to coat. Transfer mixture to prepared baking pan. This step can be done 1 day ahead and stored in refrigerator until ready to cook.
3. Cover squash mixture with foil. Cook until all vegetables are tender, about 40 minutes.