

Roasted Parsnip Celery Heart and Apple Salad

Ingredients

- 1 ½ pounds parsnips (peeled and trimmed)
- 2 tbsp extra virgin olive oil
- 1 bunch of celery heart
- ½ cup celery leaves
- 1 apple (preferably Granny Smith)
- pinch of salt
- pinch of pepper

Prep Time	Cook Time	Serves
15 minutes	30 minutes	6

Procedure

1. Preheat the oven to 375°F. In a large bowl, toss the parsnips with oil. Season with salt and pepper.
2. Spread parsnips in a single layer on a baking sheet. Roast until golden brown and tender, about 30 minutes. Let cool slightly on a wire rack.
3. Place parsnips in a large bowl with celery hearts and leaves, and apple. Season with sea salt and pepper.
4. Toss until well combined and arrange on top of parsnips.

