

ROASTED PEARS AND PARSNIPS

(adapted from [Fine Cooking magazine](#))

1-1/2 lb. parsnips cut into 1-inch pieces

2 firm pears, cored and cut into 1-inch pieces

2 Tbs. olive oil

1/2 tsp. smoked paprika

1/2 teaspoon salt

1 Tbs. white balsamic vinegar (or regular balsamic)

1 tsp Herbes de Provence

Heat oven to 425 F.

Toss the parsnips and pears with the oil, paprika, and 1-1/2 tsp. salt.

Roast the vegetables in the oven until tender and browned, about 25 minutes. Toss with the vinegar and Herbes the Provence. Adjust seasoning and serve.