



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Oven Roasted Carrots and Parsnips

We will be wrapping up our January Design Sabbatical soon and want to share with you this favorite recipe that is inspired by Mexican Cuisine and a great side dish for any meal.

Ingredients

- 1 lb. carrots , washed and cut into ¼" slices on the diagonal
- 1 lb. parsnips, peeled and cut into ¼" slices on the diagonal
- 3 garlic cloves, thinly sliced
- 2 TBL toasted cumin seeds or ground cumin
- 3 TBL honey
- 1/2 cup olive oil
- 1/3 cup water
- ½ TBL salt
- ¼ tsp fresh ground black pepper
- juice of 2 limes
- ½ bunch mint leaves, chopped (optional)

Preheat oven to 350 degrees. Combine all ingredients except lime juice and mint in baking dish and toss well. Cover and bake for 20 minutes. Remove cover and continue baking until carrots begin to caramelize, about 20 mins longer. Sprinkle with lime juice before serving. This can be made ahead and can be served hot or cold.

Enjoy with friends!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes