

Stovetop-Braised Carrots and Parsnips

By Mark Bittman And Sam Sifton

YIELD 8
servings

TIME About an
hour

INGREDIENTS

**2 pounds carrots, peeled, trimmed
and halved if more than 1/2-inch
thick**

**2 pounds parsnips, peeled, trimmed
and halved if more than 1/2-inch
thick**

**4 tablespoons butter or extra virgin
olive oil**

Kosher salt and black pepper

Freshly squeezed lemon juice

**Chopped fresh parsley, dill, mint,
basil or chervil leaves for garnish
(optional)**

PREPARATION

Step 1

Combine all ingredients except lemon juice and garnish in a skillet with a cover; add a quarter cup of water. Bring to a boil, then cover and adjust heat so mixture simmers gently. Check every few minutes and add more water if necessary.

Step 2

Cook until the vegetables are tender and the liquid is almost gone, about a half-hour. Uncover and boil off remaining liquid if necessary, then taste and adjust seasoning, adding lemon juice as needed. Garnish and serve hot, warm or at room temperature.

PRIVATE NOTES

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