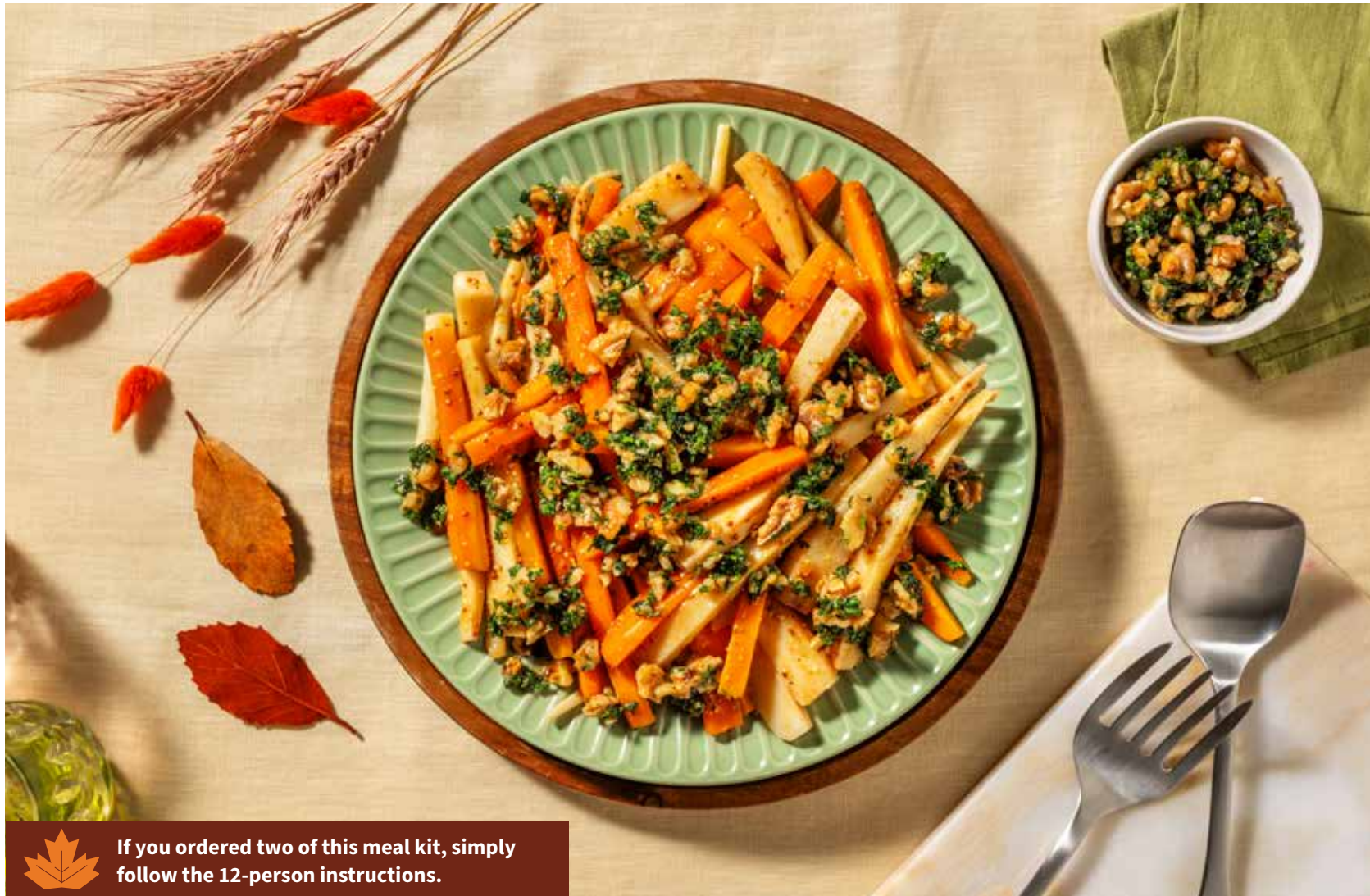
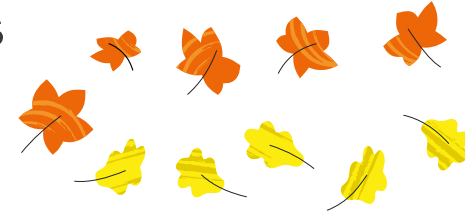




Apricot-and-Balsamic-Glazed Root Veggies with Walnut Crumble

45 Minutes



Carrot
3 | 6



Parsnip
3 | 6



Parsley
7 g | 14 g



Walnuts,
chopped
56 g | 112 g



Whole Grain
Mustard
2 tbsp | 4 tbsp



Apricot Spread
2 tbsp | 4 tbsp



Balsamic Vinegar
1 tbsp | 2 tbsp



Zesty Garlic
Blend
1 tbsp | 2 tbsp



If you ordered two of this meal kit, simply follow the 12-person instructions.

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep and start veggies

- Before starting, preheat the oven to 450 ° F.
- Wash and dry all produce.

- Peel **carrots** and **parsnips**, then cut crosswise into 3-inch sections. Cut each section into 1/3-inch batons. (**NOTE:** Cut similar-sized batons for even cooking.)
- Add **veggies**, **2 tsp** (4 tsp) **salt** and **enough water to cover veggies by 1 inch** to a large pot (extra large pot for 12 ppl).
- Cover and bring to a boil over high heat. Once boiling, remove lid. Cook, stirring occasionally, for 5 min.

2



Finish prep and make walnut crumble

- After 5 min, remove pot from heat but do not drain **veggies**. Allow **veggies** to sit in water until fork-tender but not mushy, 10-15 min.**
- Meanwhile, roughly chop **parsley**.
- Add **walnuts**, **1 tsp** (2 tsp) **Zesty Garlic Blend**, **1 tsp** (2 tsp) **sugar** and **1 tsp** (2 tsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Toast in the oven, stirring halfway until golden, 2-4 min.**

3



Make glaze

- Once tender, strain **veggies**. Leave **veggies** in strainer while making **glaze**.
- Reheat the same pot over medium-high. When hot, add **2 tbsp** (4 tbsp) **butter**. Swirl pot until melted, 30 sec.
- Add **vinegar**, **mustard**, **apricot spread** and **remaining Zesty Garlic Blend**. Cook, stirring often, until lightly simmering, 30 sec-1 min.
- Remove from heat. Add **veggies**. Season with **salt** and **pepper**. Stir to coat.

4



Finish and serve

- Transfer **veggies** to a serving dish.
- Top with **walnut crumble**.
- Sprinkle **parsley** over top. (**TIP:** If not serving immediately, cover with foil, then top with walnut crumble and parsley just before serving.)