



# Mashed Parsnips and Potatoes

## Ingredients

- 1 1/2 pounds parsnips
- 1 1/2 pounds Yukon gold potatoes
- 2 teaspoons salt
- 4 1/2 cups of water
- 2 tablespoons [Fustini's Gremolata olive oil](#)
- 1/2 teaspoon salt
- 1 tablespoon chopped parsley
- 1 tablespoon chopped chives
- 1/8 teaspoon freshly ground black pepper

## Sharon's Hint

adapted from [simplyrecipe.com](http://simplyrecipe.com)

## Directions

### Step 1.

Peel the parsnips. Cut them crosswise into 1/2-inch thick medallions. Peel the potatoes and cut them into 1 to 1 1/2-inch chunks. Place into a medium saucepan, cover with water, add two teaspoons of salt. Bring to a simmer, reduce the heat, cover and let cook for 10 minutes, until a fork can pierce easily. Drain and return the parsnips and potatoes to the warm pan. Cover and let steam in the heat of the pan for 10 minutes. Using a potato masher, mash the parsnips and potatoes until nicely mashed. Don't over mash or they will be gluey.

Add olive oil, salt and mash some more. Stir in the chopped parsley and chives. Add black pepper and more salt to taste.