



# Sweet and Sticky Honey Orange Root Veg with Carrots, Parsnips and Flaked Almonds

Special Sides 30-35 Minutes • 3 of your 5 a day • Veggie

6A

Find all your unchilled Market items in bag A.



Carrot



Parsnip



Orange



Honey



Wholegrain Mustard



Toasted Flaked Almonds

**Pantry Items**  
Oil, Salt, Pepper



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Baking tray and bowl.

## Ingredients

| Ingredients                      | Quantity |
|----------------------------------|----------|
| Carrot**                         | 3        |
| Parsnip**                        | 2        |
| Orange**                         | 1        |
| Honey                            | 15g      |
| Wholegrain Mustard <b>9)</b>     | 17g      |
| Toasted Flaked Almonds <b>2)</b> | 15g      |

\*Not Included \*\*Store in the Fridge

## Nutrition

| Typical Values          | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 335g        | 100g     |
| Energy (kJ/kcal)        | 809/193     | 242/58   |
| Fat (g)                 | 6.7         | 2.0      |
| Sat. Fat (g)            | 0.7         | 0.2      |
| Carbohydrate (g)        | 29.2        | 8.7      |
| Sugars (g)              | 24.4        | 7.3      |
| Protein (g)             | 5.3         | 1.6      |
| Salt (g)                | 0.51        | 0.15     |

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

### 2) Nuts 9) Mustard

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## Roast the Root Veg

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Trim the **carrots** and **parsnips**, then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons.
- Pop the **carrots** and **parsnips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until tender, 20-25 mins.

2



## Add the Sticky Glaze

- Meanwhile, juice the **orange** into a small bowl.
- Mix the **honey** and **wholegrain mustard** into the **orange juice**. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.
- Once the **carrots** and **parsnips** have roasted for 15 mins, remove the tray from the oven and pour over the **sticky glaze**. Stir together to coat.
- Return to the oven to roast for the remaining time until tender, 5-10 mins.

3



## Finish and Serve

- Once the **carrots** and **parsnips** are cooked, sprinkle over the **toasted flaked almonds**. Stir to combine.
- Transfer to a serving dish.

Enjoy!