

2014: Italian-Style Roasted Vegetables

This recipe first appeared in Bon Appétit magazine in 2006. Sean slightly modified it and incorporated into his Thanksgiving menu in 2013. He continues to experiment with it—adding squash, sweet potatoes, beets, etc.—with growing success.

Buon appetito (enjoy your meal) & Happy Thanksgiving!

Yield: 16 servings

Notes: *Gremolata*: an Italian chopped herb condiment typically made of lemon zest, garlic, and parsley.

INGREDIENTS:

2 pounds medium carrots, peeled, halved lengthwise, then crosswise
2 pounds medium parsnips, peeled, cut in half lengthwise, then crosswise
2 pounds rutabagas, peeled, halved, cut into 1-inch-thick wedges
2 ½ pounds brussels sprouts, trimmed, halved
¼ cup olive oil, divided
Kosher salt and freshly ground pepper

Gremolata

1 ½ cups toasted pecans
½ cup grated Parmesan cheese (about 2 ounces)
½ cup finely chopped fresh parsley
4 tablespoons fresh lemon juice, divided
2 tablespoons finely grated lemon peel
2 small garlic cloves, minced

DIRECTIONS:

1. Preheat oven to 350°F; lightly spritz baking sheet with cooking spray. Toast pecans on baking sheet in 350°F oven just until they become aromatic, about 5 minutes (watch carefully as they are easily scorched); set pecans aside to cool.
2. Increase oven heat to 425°F. Toss carrots, parsnips, rutabagas, and brussels sprouts in a VERY large bowl with 6 tablespoons oil. Transfer to a large rimmed baking sheet; sprinkle with kosher salt and fresh ground pepper. Roast until vegetables are tender (but not too soft), tossing often, about 1 hour.
3. While vegetables are roasting, chop pecans in food processor, using on/off pulses until coarsely ground. Transfer ground pecans to medium bowl; stir in grated cheese, parsley, 2 tablespoon lemon juice, lemon peel, garlic, and 2 tablespoon oil. Season gremolata to taste with kosher salt.
4. When vegetables are done, transfer to large serving platter, drizzle with remaining 4 tablespoons oil and remaining 2 tablespoon lemon juice; sprinkle gremolata over vegetables just before serving.