Ingredients

* 2 TBS olive oil
* 2 TBS brown sugar
* Juice and zeset of 6 clementines
* 4 lbs carrots, cut into sticks
* 2 lbs parsnips, cut into sticks
* kale stems (optional), chopped
* 6 cloves garlic, minced
* 1 TBS dried thyme
* 1 bunch parsley, leaves chopped

Procedure

1. In a wide pot, add olive oil, sugar, clementine zest and juice and cook over low heat until combined.
2. Cut carrots and parsnips into sticks about the side of a French fry. Add to the pot along with the dried thyme.
3. Chop the kale stems into inch long pieces and add to the pot.
4. Smash the garlic and peel off the skin, , mince and add to the pot. Cover the pot with a lid, but stir frequently. Cook everything together until the carrots and parsnips are soft, about 20 minutes. ADD WATER IF THEY SEEM DRY
5. Taste and season with salt and pepper.