

ROOT VEGETABLE CLAFOUTIS

(from [Geoffrey Zakarian](#))

2 carrots, diced small
2 parsnips, peeled and diced small
2 small turnips, peeled and diced small
1 sweet potato, peeled and diced small
Extra-virgin olive oil, for drizzling
Kosher salt
5 sprigs fresh rosemary
12 sprigs fresh thyme
2 tablespoons unsalted butter
2 shallots, sliced thinly
1 tablespoon chopped fresh sage
2 cups diced Honeycrisp apple
1/2 cup all-purpose flour
3 large eggs
3/4 cup half-and-half
1/2 cup grated Parmesan

Heat the oven to 400 degrees F.

Add the carrots, parsnips and turnips to one baking sheet. Add the sweet potatoes to a separate baking sheet. Drizzle each with olive oil and sprinkle with salt. Add 2 sprigs of rosemary and 5 sprigs of thyme to each baking sheet. Roast about 30 minutes, rotating the sheets and tossing the vegetables about halfway through.

Meanwhile, melt the butter in a 10-inch cast-iron or other oven-safe sauté pan. Add the shallots, sage and some salt, and sauté until translucent, about 5 minutes. Add the apples and a pinch of salt and cook until the apples are softened but still have some bite, an additional 4 minutes.

Once the vegetables are done roasting, combine them in the sauté pan with the shallot-apple mixture. Reduce the oven temperature to 325 degrees F.

Remove the leaves of the remaining sprig rosemary and 2 sprigs thyme and chop. In a medium bowl, whisk together the flour, eggs, half-and-half, rosemary and thyme, 1/4 cup Parmesan and some salt. Pour the egg mixture evenly over the vegetables. Sprinkle the remaining 1/4 cup Parmesan over the top. Bake until golden and set, 30 to 35 minutes. Let rest 5 minutes, then serve immediately or at room temperature.