Pan Roasted Parsnips and Pears

2 cups peeled parsnips, cut into 1/2" pieces

3 Tablespoons water

1 Tablespoon olive oil

1 1/2 cups red Anjou Pears, chopped

1 teaspoon fresh thyme, chopped

1/4 teaspoon salt

1 Tablespoon grainy mustard

2 teaspoon apple cider vinegar

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Bring parsnips and water to a simmer in a skillet.

Cover and cook 2 minutes until water evaporates.

Uncover, stir in oil, pears, thyme and salt.

Cook 3 minutes until parsnips are browned and tender.

Remove from heat. Stir in mustard and vinegar.