## **Harvest Vegetable Streusel**

Publix Aprons - Simple Meals

## Servings: 12

- 5 tablespoons unsalted butter
- 2 medium sweet potatoes
- 2 medium baking potatoes
- 2 large carrots
- 2 large parsnips
- 2 tablespoons canola oil
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon pepper
- 1/4 teaspoon cayenne pepper (optional)
- 1 package (9 ounce) apple crisp mix 1/2 cup golden raisins

## **Preparation Time: 15 minutes**

Preheat the oven to 400 degrees.

Cut the butter into small cubes. Place in a small bowl to soften.

Peel the potatoes, carrots and parsnips. Cut all into one-inch cubes and place in a medium bowl. Toss the vegetables with oil, salt, pepper and cayenne pepper. Transfer to a 13x9-inch baking dish.

Bake for 10 minutes.

Add the apple crisp mix to the butter. Blend with a fork until crumbly.

Remove the vegetables from the oven. Stir in the raisins and top with the crisp mixture.

Bake 20 to 25 more minutes or until the vegetables are tender and the topping has browned.

Serve.

Start to Finish Time: 50 minutes

Per Serving (excluding unknown items): 164 Calories; 7g Fat (38.7% calories from fat); 2g Protein; 24g Carbohydrate; 4g Dietary Fiber; 13mg Cholesterol; 92mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 1/2 Fruit; 1 1/2 Fat.

Side Dishes

Calories (kcal):	164	Vitamin B6 (mg):	.2mg
% Calories from Fat:	38.7%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	57.0%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.4%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	<b>7</b> g	Folacin (mcg):	34mcg
Saturated Fat (g):	3g	Niacin (mg):	1mg
Monounsaturated Fat (g):	3g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0 ^^0
Cholesterol (mg):	13mg	% Datilea	1111%
Carbohydrate (g):	24g	Food Exchanges	
Dietary Fiber (g):	4g	Grain (Starch):	1
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	92mg	Vegetable:	0
Potassium (mg):	445mg	Fruit:	1/2
Calcium (mg):	29mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	19mg	•	
Vitamin A (i.u.):	7906IŬ		
Vitamin A (r.e.):	817RE		

## **Nutrition Facts**

Servings per Recipe: 12

Amount Per Serving			
Calories 164	Calories from Fat: 63		
	% Daily Values*		
Total Fat 7g	11%		
Saturated Fat 3g	16%		
Cholesterol 13mg	4%		
Sodium 92mg	4%		
Total Carbohydrates 24g	8%		
Dietary Fiber 4g	15%		
Protein 2g			
Vitamin A	158%		
Vitamin C	31%		
Calcium	3%		
Iron	4%		

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.