

Pan Roasted Turnips



INGREDIENTS

- 1 bunch turnips with greens
- 3 tablespoons olive oil
- salt and pepper
- Thyme

INSTRUCTIONS

1. Preheat oven to 425 degrees
2. Cut the greens off of the turnips. Wash both the greens and the turnips. Dry the greens and cut into bite sized pieces. Set aside greens.
3. Cut the turnips into wedges. Large turnip- 6 wedges: Medium- 4 wedges: Small- cut in half.
4. In a bowl, mix turnips with 2 tablespoons of olive oil, season with salt and pepper.
5. Put turnips flat side down in cast iron pan or other oven safe pan or baking dish.
6. Cook for 10-12 min minutes. Remove from oven.
7. Mix greens with 1 tablespoon of olive oil, salt and pepper.
8. Add greens in with the turnips, mix with tongs and put back in oven for an addition 3-4 minutes.
9. Sprinkle with thyme and serve.