

Roasted Turnips

Recipe



INGREDIENTS

- 2 large turnips
- 1 tablespoon olive oil
- 1 tablespoon balsamic vinegar
- 1/2 teaspoon dried thyme
- salt and black pepper, to taste
- chopped fresh parsley (optional)

INSTRUCTIONS

1. Preheat oven to 450F
2. Coat a baking sheet with non-stick spray or olive oil
3. Cut the stem and root ends off the turnips and cut in half lengthwise.
4. Peel turnips with vegetable peeler, then cut into bite-sized pieces.
5. Whisk together olive oil, balsamic vinegar, thyme, salt, and pepper.
6. Put turnips in a bowl and toss with the balsamic mixture, turning them over a few times so they're well-coated with the oil and vinegar.
7. Spread turnips in a single layer on the baking sheet, arranging them with a flat side down.
8. Roast turnips 25 minutes; then remove the pan and turn each one over so a different side is touching the pan.
9. Roast about 10 minutes more, until turnips are softened and lightly browned.
10. Season cooked turnips with a little more salt and fresh-ground black pepper, drizzle over a little more balsamic vinegar (if desired), and sprinkle with a little chopped parsley (if desired). Serve hot.

Recipe adapted from <https://kalynskitchen.com/easy-south-beach-recipes-roasted/>