

Turnip Carrot Slaw

Recipe



INGREDIENTS

- 2 pounds turnips
- 4 medium carrots
- 1 bunch green onions, thinly sliced
- 1/2 cup mint leaves, roughly chopped
- 1 cup flat leaf parsley, roughly chopped
- 3 cloves garlic, finely minced
- 1/2 cup apple cider vinegar
- 2 tablespoons dijon mustard
- 1 tablespoon poppy seeds
- 3 tablespoons olive oil
- sea salt and freshly ground pepper, to taste

INSTRUCTIONS

1. Clean up the carrots and turnips by cutting off any rough parts and the stem and root ends.
2. Either grate the turnips and carrots by hand, or chop into smaller chunks to grate in a food processor.
3. In a large serving bowl, toss together the grated turnips and carrots, green onion, mint, and parsley.
4. In a small bowl, whisk together the vinegar, dijon mustard, garlic, and poppy seeds. Then slowly add the olive oil and whisk until incorporated. Season the dressing to taste with salt and pepper.
5. Pour the dressing over the slaw and toss. Let the slaw sit for about an hour before serving to allow the flavors to mix. Serve chilled or at room temperature

Recipe adapted from <https://food52.com/recipes/17652-turnip-carrot-slaw>

 **GEORGIA ORGANICS**

Recipe

 1 hr 30 min

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#turnipthevolume