

Pan Roasted Sweet & Sour Baby Turnips

prep 10min ★ cook 15min ★ servings 4

INGREDIENTS

1/4 cup water

3 tbsp raw honey

1 tbsp white vinegar

2 tbsp olive olive

2lbs turnips, cut into wedges

sea salt to taste

chives or green onion for garnish, chopped

INSTRUCTIONS

In a small bowl, whisk together water, raw honey, and white vinegar. Heat olive oil in a large skillet over medium-high heat and add turnips. Season turnips with salt to your liking. Cook, stirring occasionally, for about 5 minutes until they begin to lightly brown. Add the vinegar mixture, and cook, stirring occasionally, for another 6 to 9 minutes until they are tender, browned, and slightly crisp on the edges. Transfer turnips to a serving bowl. Finish them with a sprinkle of sea salt and fresh green onion or chives.

TIP Save the greens. Sauté or steam the greens separately and serve them alongside the pan-roasted turnips, or add them to the pan to cook just after you incorporate the vinegar mixture.

