

Parmesan Crushed Turnips

prep 15min ★ cook 1hr 45min ★ servings 8

INGREDIENTS

8 small to medium turnips, peeled

2 tbsps olive oil

3 cloves garlic, minced

freshly ground black pepper

1 c freshly grated Parmesan cheese

fresh scallions, chopped

salt

INSTRUCTIONS

Place peeled turnips in a pot of salted water. Bring to a boil. Cook 20 to 30 minutes or until turnips can be pierced easily with a paring knife. Drain and let cool slightly. Preheat oven to 375 degrees F. Place the turnips on a clean kitchen towel or double layer of paper towels. Gently press each one down until it's approximately 1/2-inch high. Let them drain for 15 minutes then carefully flip them over onto a dry section of the towel or onto fresh paper towels so the other side drains and dries a bit. Combine garlic, olive oil and salt and black pepper, to taste in a small bowl. Line a baking sheet with parchment paper or nonstick aluminum foil. Place the flattened turnips on the lined baking sheet. Brush each turnip with a little of the olive oil and garlic combination. Sprinkle Parmesan cheese over each turnip, gently pressing it down. Carefully and quickly flip each turnip over. Repeat with the remaining olive oil and garlic combination and cheese. Bake for 20 to 25 minutes. Flip each turnip and bake an additional 15 minutes. Garnish with chopped scallion and serve.

