

Turnips, Potatoes, and Greens

Adapted from garlicandzest.com

Recipe type: side dish

Serves: 4

Time: 30 minutes



Ingredients

- ½ pound baby turnips with greens attached
- ½ pound potatoes
- 1 small yellow onion
- 1 tablespoon olive oil
- 1 teaspoon fresh thyme, chopped
- Salt and pepper, to taste

Directions

1. Cut the stems and leafy greens off the turnips. Wash and dry the turnip greens and turnips thoroughly. Set aside the greens.
2. Cut the turnips into quarters and the potatoes into pieces roughly the same size.
3. Place the potatoes and turnips in a medium pot and fill the pot with enough to submerge the vegetables. Bring the pot to a boil and simmer until potatoes and turnips are tender, about 15 minutes. Drain.
4. Heat ½ tablespoon olive oil in a medium skillet over medium-high. Add the potatoes and turnips and sauté until they are crispy and browned. Transfer to a bowl.
5. Add another ½ tablespoon olive oil to the same pan. Sauté onion for 2-3 minutes. Add the turnip greens and cook until they wilt. Transfer the potatoes and turnips back to the pan, season with salt, pepper, and thyme, and toss to combine. Serve hot.



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