

Roasted Turnips

INGREDIENTS

- 7 cups turnips peeled and cut into 1 1/2 -inch chunks (about 6 medium)
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dry thyme
- Generous pinch garlic powder

SERVINGS: 4

TIME: 45 MIN



ADAPTED:
[HEALTHYSEASONAL
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This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP. This institution is an equal opportunity provider.

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PROCEDURE

1. Preheat oven to 425 degrees F.
2. Toss turnips, olive oil, salt and pepper in a large bowl. Spread out on a large, rimmed baking sheet. Transfer to the oven. Roast for 30 minutes, stirring halfway through.
3. Mix oregano, thyme, and garlic in a small dish. Remove the turnips from the oven. Sprinkle the turnips with the herb mixture and toss them with a spatula to coat
4. Return to the oven and roast, until the turnips are tender when pierced with a fork, and browned in spots, about 5 minutes longer. Serve warm.

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