

Opa's Team Picks...



Roasted Turnips	
Ingredients	Instructions
<ul style="list-style-type: none">• 1 pound turnips, peeled and cut into bite-sized pieces• 2 teaspoons olive oil• 1/8 teaspoon ground sage (or oregano or rosemary if you prefer)• Kosher salt and pepper to taste• 2 teaspoons butter	<ul style="list-style-type: none">• reheat oven to 425°F• Toss prepared turnips* with olive oil, sage, salt and pepper• Roast 30-35 minutes or until tender• Remove from the oven and toss with butter and season to taste <p>*To peel, cut off the top and the root with a good sharp knife. Using a potato peeler or paring knife, peel from top to bottom.</p>