

ROASTED GARLIC MASHED TURNIPS

50
Mins



INGREDIENTS

- 1 garlic head
- 1 tbsp. olive oil
- 3 lb turnips, peeled and quartered
- ¼ cup olive oil
- Salt - to taste
- Crushed black pepper - to taste

PREPARATION

1. Preheat oven to 350°F.
2. Peel off the outer layers of the garlic head and slice the entire head in half lengthwise.
3. Place the garlic halves with the cut side up on top of a sheet of aluminum foil. Pour 1 tbsp. olive oil across the cloves and completely wrap the foil around the garlic.
4. Bake in the oven for 35-40 minutes - or until fragrant.
5. While the garlic is roasting, place quartered turnips into a pot and cover with water. Cover the pot with a lid and bring to a boil. Let turnips boil until fork-tender, for about 25 minutes.
6. Remove turnips from the pot with a slotted spoon and transfer them to a food processor or blender.
7. Add the roasted garlic and process them together until smooth.
8. With the mash blending, pour in olive oil and season with salt and crushed black pepper to taste.
9. Makes 6 servings. Serve hot and enjoy!

