

# RUTABAGA HASH BROWNS

## INGREDIENTS

- 1 medium rutabaga - peeled
- 2 small shallots - thinly sliced
- 1 clove garlic - minced
- 1 Scallion - finely chopped
- 1 tbsp. olive oil

## PREPARATION

1. Cut rutabaga into chunks and move to the food processor with the shredding attachment. You can use a hand grater alternatively.
2. Heat olive oil in a large skillet (cast iron is great).
3. Put the scallions and garlic into the hot skillet and saute for 1 minute.
4. Add the shredded rutabaga and stir well. Let cook without touching for a minute or so.
5. Stir again and let cook without touching. Continue to do this for about 7 minutes until the mixture is golden.
6. Serve and enjoy!

