

AIR FRYER TURNIPS



SERVING SIZE

2



INGREDIENTS

ITEM

Turnips
Avocado Oil
Paprika
Sea Salt
Cracked Pepper
Minced Parsley

QUANTITY

3
2 Tsp.
1½ Tsp.
1 Tsp.
1 Tsp.
2 Tsp.



PREPARATION

- ✔ Preheat your air fryer to 375°F (190°C) for a few minutes.
- ✔ Wash, peel, and trim the turnips. Cut them into bite-sized pieces.
- ✔ In a large bowl, toss the turnip pieces with avocado oil, paprika, sea salt, and cracked pepper. Make sure they are evenly coated with the seasoning.
- ✔ Place the seasoned turnip pieces in the air fryer basket in a single layer, ensuring they are not crowded.
- ✔ Air fry the turnips for about 15-20 minutes, shaking or tossing them halfway through, or until they are golden brown and tender.
- ✔ Once the turnips are crispy and cooked to your liking, remove them from the air fryer.
- ✔ Sprinkle the minced parsley over the hot turnips for a burst of freshness.
- ✔ Enjoy!