

# GARLIC ROASTED TURNIPS



## SERVING SIZE

2



## INGREDIENTS

### ITEM

Turnips, Peeled and Diced

Olive Oil

Garlic Cloves, Minced

Salt

Sprig Rosemary, Chopped (or leave whole for flavor)

### QUANTITY

4 Cups

1 Tsp.

2

¼ Tsp.

1



## PREPARATION

- Preheat your oven to 400°F (200°C).
- Peel and dice the turnips into bite-sized pieces.
- In a bowl, toss the diced turnips with olive oil, minced garlic, salt, and chopped rosemary (or add the whole sprig for a subtler flavor).
- Spread the seasoned turnips in a single layer on a baking sheet lined with parchment paper.
- Roast in the preheated oven for 25–30 minutes, flipping halfway through, until the turnips are tender and golden brown.
- Remove from the oven and serve warm. Garnish with additional rosemary, if desired.