

ROASTED LEMON AND ROSEMARY TURNIPS



SERVING SIZE

2



INGREDIENTS

ITEM

QUANTITY

Medium Turnips
Olive Oil
Fresh Lemon Juice
Dijon Mustard

3
½ Tbsp.
1 Tbsp.
2 Tsp.

ITEM

QUANTITY

Dried Thyme
Ground Rosemary
Salt and Freshly Ground
Black Pepper

½ Tsp
½ Tsp
To Taste



PREPARATION

- Preheat your oven to 400°F (200°C). Spray a baking sheet lightly with olive oil.
- Cut off the stem and root ends of the turnips. Slice them in half and peel the skin with a vegetable peeler. Cut the peeled turnips into bite-sized pieces.
- In a small bowl, whisk together olive oil, lemon juice, Dijon mustard, dried thyme, and ground rosemary.
- Toss the turnip pieces in the lemon-mustard mixture, ensuring they are well-coated.
- Spread the turnips out on the prepared baking sheet, placing them flat side down.
- Roast the turnips in the oven for 20 minutes. Flip the pieces over to roast the other side.
- Roast for an additional 10-15 minutes, or until the turnips are tender and golden brown.
- Remove from the oven, season with salt and freshly ground black pepper, and serve hot.