

# LEMON ROASTED TURNIPS

## SERVING SIZE

## INGREDIENTS

ITEM	QUANTITY
Turnips, Rinsed and Peeled	4 Cups
Olive Oil	½ Tbsp.
Sea Salt	To Taste
Lemon, Cut Into Wedges	1

## PREPARATION

- 👉 Preheat oven to 400°F (204°C). Line a baking sheet with parchment paper.
- 👉 Cut turnips into bite-sized cubes and toss with olive oil and sea salt.
- 👉 Spread turnips evenly on the baking sheet and roast for 20-25 minutes, flipping halfway through, until tender and golden.
- 👉 Remove from the oven and squeeze fresh lemon juice over the roasted turnips before serving.
- 👉 Enjoy.