

## **Turnips with Capers Lemons & Parsley**

2 servings

1 lb turnips choose the firmest ones you can find

1 Tb olive oil

1 small clove garlic finely chopped

1 tsp capers rinsed & coarsely chopped

1 tsp lemon zest

2 Tb parsley coarsely chopped

Juice of ¼ lemon

- Peel turnips, cut in half lengthwise and slice into half moons ¼" thick
- Heat olive oil in a large cast-iron skillet over medium-heat
- Sauté until nicely brown and cooked through turning as need, about 10 minutes.
- Turn off heat. Add garlic & stir to heat garlic through.
- Mix together capers, lemon zest & parsley. Sprinkle over turnips
- Drizzle with lemon juice.
- Serve