

# Roasted Turnips with Herbs and Garlic

Gluten Free, Dairy Free, Vegan, Paleo

4 servings

2 lbs turnips, peeled and cut into chunks

2 Tb olive oil

1 Tb fresh thyme leaves, or 1 tsp dried

1 tsp fresh rosemary or 1/2 tsp dried

2 cloves garlic, chopped

Celtic sea salt

Fresh pepper

1 Tb balsamic vinegar

1/4 cup chopped parsley

- Preheat oven to 425 degrees.
- Peel the turnips and cut into bite size chunks. Put into a bowl
- Add olive oil, thyme, rosemary, garlic, salt and pepper.
- Toss to coat the turnips with the oil and herbs
- Lightly oil a rimmed baking sheet
- Spread turnips out on the baking sheet in a single layer.
- Roast 20-25 minutes turning once or twice so they brown evenly.
- Remove from the oven when lightly brown and tender.
- Put into a bowl and toss with the balsamic vinegar and parsley
- Taste to adjust salt and pepper. Serve warm or at room temperature.

## **A few more things...**

- Roast carrots and turnips together. The sweetness of the carrots blends nicely with the slightly bitter turnips.