

Honey-Glazed Turnips with Shallots

From – *The Cleaner Plate Club*

¼ cup honey
2 Tbsp olive oil
salt & pepper to taste
6 medium turnips – peeled and cut into ½” cubes
3 shallots – peeled and quartered
1 Tbsp dried rosemary or leaves from 1 sprig
1 ½ tsp dried thyme or leaves from 3 fresh sprigs

- Preheat the oven to 400F
- In a large bowl mix honey, oil, salt and pepper together.
- Toss in turnips, shallots, and herbs.
- Spread the mixture evenly on a baking sheet.
- Roast for about 20-30 minutes, turning once during cooking to evenly brown the turnips.



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