

Braised Turnips with Greens Salad

Serving size: 4

INGREDIENTS

- 6 small turnips with greens
- 1 tablespoon olive oil
- 1 cup unsalted vegetable stock
- 1 tablespoon apple cider vinegar
- 1/8 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 2 teaspoons cold butter
- 1 teaspoon honey

INSTRUCTIONS:

1. Trim and peel turnips; reserve and chop the greens.
2. Halve turnips.
3. Heat olive oil in a large skillet over medium-high. Add turnips, cut side down; cook 4 minutes or until golden.
4. Turn and add vegetable stock, vinegar, salt, and pepper.
5. Bring to a boil; cover and reduce heat to medium-low.
6. Simmer until turnips are crisp-tender, 5 to 6 minutes. Uncover, increase heat to medium-high, and add greens; cook until liquid reduces by three-fourths and thickens, about 6 minutes.
7. Swirl in butter and honey.

Sources: cookinglight.com -Cheryl Slocum