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COMMUNITY
PARTNERSHIP**

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MOBILE TEACHING KITCHEN

Balsamic Glazed Turnips with Golden Raisins

INGREDIENTS:

- 2 pounds turnips, peeled and chopped into bite sized pieces
- 2 Tablespoons olive oil
- ½ red onion, diced
- 1 pinch, red pepper flakes (optional)
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ cup golden raisins

Balsamic Glaze:

- 2 teaspoons rosemary, chopped fine
- ¼ cup balsamic vinegar
- ¼ cup honey
- Salt and pepper, to taste (optional)

DIRECTIONS:

1. Wash hands with soap and warm water before beginning recipe. Rinse turnips under cold running water to remove excess dirt.
2. Prepare the turnips by peeling and chopping into bite sized pieces. *By keeping your vegetables the same size, they'll cook quickly and evenly!*
3. Pre-heat a large skillet over medium-high heat. Add olive oil and turnips. Season with salt and pepper. Sauté until golden brown and tender, about 8 minutes.
4. Add diced red onion and optional pinch of red pepper flakes to pan. Sauté an additional 2-3 minutes until onion is soft.
5. While vegetables are sautéing, prepare the glaze. In a small bowl whisk finely chopped rosemary, balsamic vinegar, and honey until all ingredients are incorporated. Add optional salt and pepper to taste.
6. Pour glaze over turnips and cook until glaze thickens and vegetables are caramelized, about 2 minutes. Finish by adding golden raisins to pan, and stir to combine.
7. Serve warm & enjoy!



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