



**VETRI
COMMUNITY
PARTNERSHIP**

EAT. EDUCATE. EMPOWER.

MOBILE TEACHING KITCHEN

Roasted Turnips and Greens with Chimichurri

INGREDIENTS

- 2 pounds turnips, peeled and chopped into bite sized pieces
- 2 Tablespoons olive oil
- 1 bunch greens of choice (kale, collards, turnip greens)
- ¼ cup water or vegetable broth
- Salt and pepper, to taste
- Juice of ½ lemon (optional)

Chimichurri:

- ½ bunch cilantro, leaves and stems chopped
- ½ bunch parsley, leaves only chopped
- ¼ red onion or ½ shallot, diced
- 1 garlic clove, chopped (optional)
- 1 teaspoon dried oregano
- 1 teaspoon paprika
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons red wine vinegar
- ¼ cup olive oil

**this will make more Chimichurri than you for this recipe but you can use remainder for other tasty dishes!*

DIRECTIONS:

1. Wash hands with soap and warm water before beginning recipe. Rinse turnips and greens 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!*
Chop greens and place in a separate bowl. Drizzle with olive oil and a pinch of salt, massage to soften leaves and set aside.
3. Pre-heat a large skillet over medium-high heat. Add 2 tablespoons olive oil and turnips. Season with salt and pepper. Sauté until golden brown and tender, about 8 minutes.
4. While vegetables are roasting, prepare the Chimichurri. Place all ingredients into a blender or a container with high sides if using an immersion blender. Blend until smooth. *Alternatively, very finely chop the ingredients and use a whisk to combine.* Set aside.
5. Add greens to pan, along with water or broth. Cook an addition 2-3 minutes or until greens are soft and wilted. Finish by adding ¼ cup – ½ cup of Chimichurri to pan, and stir to combine.
6. Optional to add juice of ½ lemon to final dish for added flavor. Serve warm & enjoy!