Turnip Slaw
Serves 4 to 6

1 pound (3 to 4 medium) turnips
¼ cup diced red pepper
¼ cup bias cut chiffonade green onion
2 Tablespoon chopped fresh cilantro
½ cup Greek yogurt
1 Tablespoon sugar
Salt and pepper to taste

Wash turnips thoroughly in clear water. Remove the greens leaving enough of the stems for grasping. Peel the turnips then use a grater to shred the turnips into a large bowl. Toss with peppers, onions and cilantro.

In a small bowl, whisk together yogurt, sugar, salt and pepper. Pour dressing over vegetable mixture and toss to combine.

Refrigerate for at least ½ hour. Taste before serving; adjust salt and pepper as needed.

Recipe developed by Corporate Chef Kurt Kwiatkowski and featured in Residential Dining Services.