

TURNIP SLAW

With green onion and cilantro, this slaw is packed with flavor!

by Chef Kurt Kwiatkowski

Featured Food: Turnips

Yield: Serves 4-6

Ingredients

1 lb. (3 to 4 medium) turnips ¼ c. Greek yogurt
¼ c. diced red pepper 1 T. sugar
¼ c. bias cut chiffonade green onion Salt and pepper to taste
2 T. chopped fresh cilantro

Preparation

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.