



Greenmarket Recipe Series



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SPRING ONION-GLAZED TURNIPS, CARROTS, AND RADISHES WITH GREENS

Serves: 4-6

Ingredients:

2 tablespoons extra virgin olive oil
2 spring onions, minced (about ¼ cup)*
1 medium carrot, peeled and chopped*
1 medium turnip, peeled and chopped*
1 bunches (about 1/2 pound) of radishes*, chopped (trim and save greens)
½ teaspoon sea salt

1 tablespoon honey or maple syrup*
½-1 cup water
2 sprigs fresh thyme, chopped*
Fresh parsley, minced, for garnish*

Directions:

1. In a medium skillet, heat olive oil. Add spring onion; sauté for 1-2 minutes, being careful not to burn. Add carrots, turnips, radishes, and salt. Cook over medium heat, stirring often, for 5-7 minutes.
2. Stir in honey, thyme, and enough water to just cover the bottom of the skillet. Bring to a boil, then let simmer until reduced to a glaze.
3. Add greens, cooking uncovered until greens are wilted, about 2 minutes. Garnish with parsley and serve.
4. **Make it a meal: Serve with roasted chicken and farro.**

****Ingredients available seasonally at your neighborhood Greenmarket***

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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