

ROASTED TURNIPS

from Healthyseasonal by Katie

7 cups turnips peeled and cut into 1 1/2 -inch chunks (about 6 medium)

1 tablespoon avocado oil

1/2 teaspoon salt

1/2 teaspoon dried oregano

1/2 teaspoon dry thyme (x2 if fresh)

Generous pinch garlic powder

Preheat oven to 425 degrees F.

Toss turnips, oil and salt if using in a large bowl. Spread out on a large rimmed baking sheet.

Transfer to the oven. Roast, stirring once or twice, for 30 minutes.

Mix oregano, thyme and garlic in a small dish. Remove the turnips from the oven. Sprinkle the turnips with the herb mixture and toss them with a spatula to coat

Return to the oven and roast, until the turnips are tender when pierced with a fork, and browned in spots, about 5 minutes longer. Serve warm.