

Royal Crown Turnip & Potato Mash with Sautéed Greens



Ingredients:

FOR THE MASH

- 1 pound turnips , peeled and diced large
- 1 pound red potatoes , peeled and diced large
- 1 dried bay leaf
- Coarse salt and ground pepper
- 3 tablespoons sour cream
- 1 tablespoon unsalted butter

FOR THE SAUTEED GREENS

- 3-4 cup Turnip Greens, chopped
- 1/2 cup red onion, sliced thin
- 1-2 tbsp Olive Oil
- Salt and pepper to taste
- 2-3 Garlic cloves, sliced thin

Method: In a medium saucepan, bring turnips, potatoes, and bay leaf to a boil in salted water over high; cook until vegetables are tender when pierced with a knife, 20 minutes. Drain, discard bay leaf, and return vegetables to pan. Add sour cream and butter, and mash until mostly smooth. Season to taste.

Method: in a large skillet over medium high heat add oil, garlic and onions. Cook 2-3 minutes. Add turnip greens and cook until tender stirring frequently about 5 minutes. Season with salt and pepper and spoon over turnip & potato mash.