



## Fresh - Local - Delish

### Cooking with TRACTOR & Extension



## Sautéed Turnips

### Ingredients:

6-8 turnips, cleaned with stems removed  
2 Tablespoons olive oil  
lemon juice (just a spritz)  
salt and pepper (optional)



### Instructions:

1. Heat 1 tablespoon of olive oil in a skillet.
2. Slice turnips into thin strips and add them to the skillet, then add another tablespoon of oil.
3. Cook and stir turnips constantly for 5 minutes. Reduce heat and continue to cook until tender.
4. Spritz with lemon juice to taste.
5. Add salt and pepper (optional)