

## TURNIPS

# Roasted Hakurei Turnips with Couscous & Greens

Recipe by  
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If you're discarding the greens on top of your turnips, then you're wasting a healthy and delicious component of your farm share! Turnip greens love a quick sauté with garlic and oil, and there's no better way to serve them than right alongside the turnip bulbs themselves.



**2 servings**

Serving Size



**20 min**

Cook Time

## Ingredients & Equipment

(no special equipment required)

FROM YOUR FARM SHARE

**1 bunch Hakurei turnips,  
greens separated and  
chopped**

FROM YOUR PANTRY

**1 cup Israeli couscous**

**1 clove minced garlic**

**1/4 cup finely chopped white  
onion**

**2 tsp red wine vinegar**

**Extra virgin olive oil**

**Kosher salt**

## Instructions

1. Preheat your oven to 450°F. Halve turnips the long way and make sure they're dry. Place in large bowl and toss with no more than 1 tbsp of olive oil.
2. Place the turnips on a baking tray (flat side down) and roast for 15 minutes, flipping after 10.
3. Meanwhile, boil 3 cups of water in a small pot. Add the couscous and continue boiling for 8 minutes, or until tender, then drain.
4. In a sauté pan, heat 2 tbsp of olive oil over medium-high heat. Add the garlic and cook for 1 minute, stirring constantly. Then add the chopped turnip greens and sauté until barely wilted—no more than two minutes. Transfer to the prep bowl.
5. Once the greens and couscous cool, add chopped onion, couscous, vinegar, and a pinch of salt to the bowl. Toss to combine, then serve with the roasted radishes on top, face-up.