



Maple Glazed Turnips

4-6 servings

INGREDIENTS

- 1 TBSP butter or oil
- 3 TBSP maple syrup
- 1/2 tsp cinnamon
- 2 tsp lemon juice
- 3 cups turnips, peeled and diced
- 2 cups sweet potatoes, cubed (Optional)

DIRECTIONS

1. In a small saucepan or microwave safe bowl melt the butter or oil. Add the maple syrup, cinnamon, and lemon juice.
2. Mix turnips and sweet potatoes in a medium casserole dish. Add syrup mixture and stir to coat evenly.
3. Cover and bake at 400 degrees for 15 to 20 minutes. Uncover and bake until browned, 20 to 30 minutes. Serve hot. Enjoy!



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