



Turnip-Potato Mash

2-3 servings

INGREDIENTS

- 1 medium turnip
- 2 medium potatoes
- 2 Tbsp Olive Oil or butter
- 1/4 cup milk or broth
- 1/2 tsp garlic powder
- 1 tsp curry powder
- Salt & pepper, to taste

DIRECTIONS

1. Scrub & trim turnip and potatoes; peel (optional).
2. Cut potatoes. Cut turnips into smaller pieces than potatoes, as they cook slower.
3. Add cut vegetables to a medium pot and fill with cold water until water level well covers vegetables.
4. Bring to a boil over high heat. Reduce heat to medium, maintaining a soft boil. Cook until vegetables are soft, about 15-20 minutes depending on the size of your cuts. Turn off heat and drain. Return to pot.
5. In the pot, mash the vegetables until smooth with only a few small lumps.
6. Add milk, olive oil, garlic, curry, salt & pepper. Beat with a spoon until well blended.
7. Taste, adjust seasoning. Serve hot.



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