

Hakurei Turnips with Ginger and Soy

Recipe from Nourished Simply

Ingredients

- 1-2 teaspoons Olive Oil
- 1 clove garlic minced
- 1 teaspoon fresh ginger grated (also can use instead ¼ teaspoon of ground ginger)
- 1 bunch Hakurei Turnips wash, and chopped into 1-inch pieces
- 1-2 tablespoons Low Sodium Soy Sauce

Directions

1. In a saute pan heat oil over medium heat.
2. Add in garlic and ginger, saute for 1-2 minutes.
3. Add turnips into saute pan, cook until slightly brown for about 3-4 minutes.
4. Add in greens and soy sauce cooking until greens begin to wilt 1-2 minutes.
5. Enjoy!