

Garlic Mashed Turnips with Chives



Ingredients:

- 2 medium-sized turnips
- 2 medium-sized russet potatoes
- 4 cloves of garlic (or more if you please)
- 2 tablespoons butter
- 2 tablespoons of milk (or a milk substitute)
- Salt and pepper, to taste
- A handful of chopped chives (or green onion)

Instructions:

- 1.) Wash and peel turnips and potatoes into 1 inch cubes. Peel garlic cloves
- 2.) Place turnips, potatoes and garlic into a large pot and add enough water to cover them.
- 3.) Heat on medium-high and bring to a boil, and add a pinch of salt. Cook for about 20 minutes or until the turnips and potatoes are fork tender.
- 4.) Drain the potatoes, turnips and garlic, add back into the pot and mash them up!
This can be done with a large serving spoon, potato masher, fork or by using a stand mixer with a paddle attachment. Mash until you reach your desired texture.
- 5.) Add your milk or milk substitute, butter, chives or green onions, salt and pepper, and mix. Taste and season as needed. Serve and enjoy!