French Braised Carrots and Turnips
From – From Asparagus to Zucchini

1 lb carrots, peeled
1 lb turnips, peeled & halved
2 cups chicken stock
2 tsp sugar
2 Tbsp butter
salt & pepper to taste

• Cut carrots and turnips into 1/2” slices.
• Place the carrots and turnips in a large, heavy saucepan with the stock, sugar, butter and salt & pepper.
• Cook them, partially covered, over medium heat until they are tender, about 20 minutes (less if vegetables are quite fresh).
• Check the seasoning.
• Sprinkle with chopped chives and serve in a warmed serving dish.

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