

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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