Spiced Turnips and Apples

Ingredients:
- 3 tablespoons olive oil
- ½ teaspoon cinnamon
- ¼ teaspoon pepper
- 3 medium white turnips, peeled and diced
- ½ teaspoon salt
- 2 apples, peeled and diced

Equipment:
- Cutting board
- Knife
- Large non-stick skillet
- Wooden spoon
- Measuring spoons

Number of Servings: 6
Prep Time: 10 minutes
Total time: 15 minutes

Directions
1. In a large skillet, heat the oil, cinnamon, and pepper over medium-low heat.
2. Add the turnips, sprinkle with the salt, and toss to coat. Increase the heat to medium and cook, stirring, until the turnips take on some color.
3. Add the apples and cook for 2 minutes. Cover and steam for 5 minutes. Uncover and cook until the turnips are tender, 3 to 5 minutes.

Did you know that turnips are called “neeps” in England and Scotland?