



*From our farm to your table*

## Turnip-Carrot Saute

4 large carrots

1/2 lb. fresh mushrooms, sliced

1/2 tsp. salt

1/4 cup chopped green onion

Chopped fresh parsley for garnish

2 medium turnips

3 Tbsp. butter

1/4 tsp. pepper

1 clove garlic, minced

Peel carrots and turnips, and cut into julienne strips. Heat butter in skillet; add carrots and turnips. Sprinkle with salt, pepper, onion, and garlic. Saute over medium-high heat for 5 minutes. Add mushrooms, cook 3 more minutes. Garnish with parsley. Serves 4