

# Maple Glazed Turnips



# MAPLE GLAZED TURNIPS

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## *ingredients*

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3 cup turnips, peeled and diced  
2 cups sweet potatoes, cubed  
3 tablespoons maple syrup  
1 tablespoon margarine or butter  
2 teaspoon lemon juice  
1/2 teaspoon cinnamon  
Optional - fresh herbs like basil or parsley

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## *directions*

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Preheat the oven to 400 degrees.

Melt margarine or butter and add syrup, cinnamon, and lemon juice. Add turnips and sweet potatoes to a casserole dish. Top with butter mixture mix to combine. Cover and bake for 15-20 minutes.

Uncover and bake another 20-30 minutes or until browned and tender. Serve hot. Optional - top with fresh herbs like basil or parsley.

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## *notes*

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No maple syrup? Use 3 tablespoons packed brown sugar.

**SPFC**

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SERVE PEOPLE. FEED COMPASSION.