

Roasted Turnips and Greens

For a main-course salad, Cellar Door Cafe chef Charlie Parker concocted this unexpectedly delicious combination of turnips, oranges, and hazelnuts.



Photo Credit: Brown W. Cannon III

Serves: 4

Total Time: 55 min

Oven Temp: 400

Ingredients

- 1/4 cup(s) pitted kalamata olives
- 1 navel orange
- 1/4 cup(s) fresh orange juice
- 2 pound(s) young turnips and their greens, turnips halved, greens stemmed and chopped
- 3 tablespoon(s) extra-virgin olive oil
- 1 medium onion, thinly sliced
- 1 clove(s) garlic, minced
- 1/2 cup(s) water
- Salt
- Freshly ground pepper
- 2 ounce(s) (2 cups) baby spinach
- 2 tablespoon(s) chopped hazelnuts

Directions

1. Preheat the oven to 400 degrees F. In a mini food processor, puree the olives; transfer to a bowl. Using a sharp knife, peel the orange, removing all of the bitter white pith. Working over another bowl, cut in between the membranes to release the sections.
2. On a rimmed baking sheet, drizzle the turnips with 1 tablespoon of the oil. Roast for 20 minutes, until almost tender.
3. Meanwhile, in a large, deep skillet, heat the remaining 2 tablespoons of olive oil. Add the onion and garlic and cook over moderate heat, stirring occasionally, until softened, 5 minutes. Add the water and turnip greens, cover, and cook over moderate heat, stirring occasionally, until the greens are just tender, 5 minutes. Season with salt and pepper.
4. Pour the orange juice over the turnips. Roast for 5 minutes longer, until the turnips are tender and glazed; season with salt.
5. Add the spinach to the greens; toss until wilted. Drizzle the pureed olives onto a platter. Top with the turnips, greens, orange sections, and hazelnuts. Serve hot or warm.