



Another delicious recipe
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U-PICK ORCHARD

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TURNIPS WITH BACON & TURNIP GREENS

SERVES 4 TO 6 / PREP TIME: 10 MINUTES / COOK TIME: 10 MINUTES

Here is another reason not to throw the greens away! Purchase turnips with fresh-looking greens. If they're a bit wilted, submerge them in ice-cold water for a few minutes to freshen them. Swiss chard and beet greens also work well in this recipe.

2 strips bacon

1 tablespoon extra-virgin olive oil

4 medium turnips, sliced thinly, with greens cut off, chopped into 1-inch strips, and reserved

2 fresh or dried New Mexico chiles (such as Hatch), chopped

1 medium onion, chopped

Salt and freshly ground black pepper

1. In a sauté pan over medium heat, fry the bacon until crisp. Transfer the bacon to drain on paper towels, then cut it into small strips.
2. Add the olive oil to the bacon drippings in the pan. Add the turnips, chiles, and onion. Sauté until the turnips are cooked through, 5 to 8 minutes.
3. Add the turnip greens and bacon and cook for about 3 minutes. Season with salt and pepper, and serve.