

Roasted Japanese Turnip and Carrot Salad

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Salad ingredients

- 1 Bunch or 9-10, Japanese turnips, Hakurei (in last week and this week's CSA boxes) or Tokyo Market
- 1/2 Cup carrots (if possible, purple, orange, & yellow for a colorful dish)
- 2 Tablespoons honey
- 3-4 Tablespoons olive oil
- Salt
- Two shallots

Dressing ingredients:

- 1/3 Cup olive oil
- 1/4 Cup soy sauce
- Juice of one lemon
- 1/2 Tablespoons grated garlic
- 1/2 Tablespoon grated ginger

Instructions

1. Preheat oven to 400 degrees. Remove tops or greenery from carrots and turnips and set aside.
2. Chop carrots and turnips into quarters, halves or bite sized pieces and place in bowl. Add honey and olive oil and toss together, coating evenly. Add salt.
3. Place mixture on a roasting pan or sheet pan that is greased lightly or is lined with parchment paper or foil. Spread mixture in a single layer. Sprinkle with salt or your favorite savory spices for flavor.
4. While root vegetables are roasting, rinse turnip greens and chop leaves for the salad. Separate stems from leaves and save turnip green stems. Place green turnip leaves in salad bowl and set aside.
5. Chop shallots and saute until transparent then add turnip green stems and cool together until stems are semi-soft. Turn off heat.
6. Remove roasted turnips and carrots from oven.
7. Combine all dressing ingredients in a bowl and whisk together. Toss with turnip greens