Honey and Thyme Roasted Turnips

This recipe for honey and thyme roasted turnips is easy to make and a great way to boost the flavor of these root vegetables. Cutting the turnips in smaller pieces ensures they will be cooked through while adding more flavor to each bite.

Serves 4

*Ingredients*

- 26 oz. (750g) Turnips
- 2 Tbsp. Olive Oil
- 1 Tbsp. Lemon Juice
- 2 Tbsp. Runny Honey
- 1 Tbsp. Fresh Thyme Leaves or 1 Tsp. Dried Thyme

*Method*

First preheat the oven to 350°F (180°C).

In a large bowl add the olive oil, lemon juice, honey and thyme. Mix with a whisk or fork to combine.

Peel the turnips then cut into 1-inch (2.5cm) chunks. Place in the honey and thyme marinade then toss to coat.

Line a baking tray or use a non-stick baking tray. Place the turnips in a single layer in the tray then drizzle any remaining marinade over the top.

Bake for 40 to 45 minutes until the edges are brown and they are cooked through when tested with a knife.

*Tip*

The lemon juice can be replaced with orange juice or omitted altogether if you don’t like the citrus flavor.