



## Turnip Slaw

Makes 4-6 servings



- |  |                                      |
|--|--------------------------------------|
| <b>1 pound turnips</b>                                     | <b>1/4 cup Greek yogurt</b>          |
| <b>1/4 cup small diced red pepper</b>                      | <b>2 tbsp fresh chopped cilantro</b> |
| <b>1/4 cup green onion (cut into thin bias-cut strips)</b> | <b>1 tbsp sugar</b>                  |
|  | <b>Salt and pepper to taste</b>      |

1. Rinse, remove all greens, and peel the turnips. Then, using a cheese grater, shred into a large mixing bowl.
2. Dice peppers, cut the green onions, and put all other remaining ingredients into the mixing bowl and combine.
3. Let slaw rest for 30 minutes before serving and adjust seasoning with salt and pepper as needed.

Recipe provided by Michigan State University Chef Kurt Kwiatkowski



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## Farmers Market Food Safety Tips

- Wash hands thoroughly with soap and warm water for 20 seconds before and after handling fresh produce.
- Using a vegetable brush and running water, remove all soil from turnips.
- Turnips can be stored two weeks in refrigerator or 8 to 10 months in freezer.
- To prevent cross-contamination, keep turnips away from raw meat and meat juices.

Recipe development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development.

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