

Slow Cooker Smoky Turnips

INGREDIENTS

2# Turnips, Japanese or Purple Tops

1/2 tsp salt

1/4 tsp black pepper

1/2 tsp smoked paprika

2 tsp olive oil

DIRECTIONS

Trim greens, save for another use (like sautéed turnip greens). Cut turnips into wedges, roughly 2" long and 2" wide at its widest part, depending on size. Just make sure they are cut evenly so they cook evenly. Place in slow cooker with remaining ingredients. Stir to combine. Cook on low for 6 hours.