Roasted Rutabaga in Brown Butter

**NAME OF DISH**

**INGREDIENTS**

- 1 large rutabaga, about 1 1/2 pounds
- 4 tablespoons unsalted butter
- Flaky salt and freshly ground black pepper

**INSTRUCTIONS**

Heat the oven to 450°F. Peel the rutabaga with a vegetable peeler and cut into 1/2-inch to 3/4-inch cubes. Melt the butter in a saucepan over medium heat and cook for about 5 minutes, until the butter foams then browns into a nutty, toasty-smelling liquid.

Toss the rutabaga with the browned butter and season with salt and pepper. Transfer the rutabaga to a large baking sheet and spread into a single layer. Roast for 25 to 40 minutes or until browned and tender. Remove from the baking sheet.

**SERVING SIZE:** 4

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Rutabaga

It is a root vegetable that originated as a cross between a cabbage and turnip.
The vegetable is rich in iron which is not typical for most vegetables.
Easier to prepare compared to many root vegetables as they have an easy to peel skin. Peel them just like you would a potato.
Rutabagas can last about a month when kept in cool storage.
Rutabagas store well in the refrigerator.

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