

Gratin of Celery Root & Young Turnips With Their Greens

INGREDIENTS:

- 2 large Yukon gold potatoes, peeled (about 1 pound)
- 1 large celery root, peeled
- 1 bunch baby turnips with greens
- 1/4 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 2/3 cup cream or chicken stock
- 2 tablespoons butter
- 1/2 teaspoon kosher salt

INSTRUCTIONS: Start a large pot of salted water to boil. Preheat oven to 400°. Cut potatoes and celery root into 1-inch cubes. After removing stems, cut turnips into quarters. Remove stems from greens; wash greens.

Blanch potatoes in the boiling water until tender when pierced, about 5 to 7 minutes;

remove with a slotted spoon. Repeat with celery root and then turnips, blanching each separately.

Finally, blanch turnip greens for 30 seconds.

Mix together breadcrumbs and Parmesan. Set aside.

Heat the cream, butter and salt in a small pan.

Mix together potatoes, celery root, turnips and greens and transfer to a 10-inch oven-safe skillet. Pour hot cream mixture over vegetables. Bring to a simmer. Top with Parmesan-breadcrumb mixture. Bake for 15 to 20 minutes, until browned.

Serves 4 to 6

PER SERVING: 230 calories, 5 g protein, 20 g carbohydrate, 15 g fat (9 g saturated), 50 mg cholesterol, 406 mg sodium, 3 g fiber