



# *Gigantic Turnip Stew*

*inspired by "The Gigantic Turnip"*

- 1 tablespoon oil
- 1 onion, chopped
- 3 tablespoons chopped garlic
- 1 tablespoon of rosemary (grind in mortar or in hands)
- 2½ cups red potatoes, peeled and diced
- 1 medium-large rutabaga, peeled and diced
- 5-6 small turnips, peeled and diced
- 5 parsnips or carrots, peeled and diced
- 2 cups vegetable broth
- 2 cups chicken broth
- Salt and pepper to taste
- \*serve with sour cream

Heat oil in a large pot over medium heat. Add onion to pot; cook 5 minutes or until tender, stirring occasionally. Add garlic and rosemary; cook 1 minute, stirring occasionally. Stir in potato and next 5 ingredients. Bring to a simmer and cook for at least an hour. Stir in pepper and salt. Serve with a generous dollop of sour cream and enjoy!

\*non-dairy sour cream substitute

1 can of full-fat coconut milk (do not shake)

1 tsp apple cider vinegar

Remove the cream from the top of the can. Place in bowl and mix with vinegar.