

Roasted Rutabaga

Ingredients:

- 2 lbs. Rutabaga
- 1 large onion
- ¼ cup olive oil
- 1 Tbsp. sherry vinegar
- 1 tsp. salt
- 1 tsp. pepper
- 1 cup crushed roasted pistachios

Directions:

1. Heat oven to 400 degrees F. Peel rutabaga and slice thinly using a mandoline. Slice the onion into thin rings.
2. Toss rutabaga and onion with oil, vinegar, salt, and pepper.
3. Roast on a baking sheet until tender, about 9-12 minutes.
4. Cool, then sprinkle with pistachios.