

# Turnip & Sage with Pasta

**Type:** Main **Serves:** 32 tastes **Recipe source:** Green Earth Institute  
From the Garden : Turnips and Sage

<b>EQUIPMENT:</b> Chopping boards 1 large saucepan 1 medium frypan Measuring cups and spoons Large Metric Measuring Jug Large Red Bowl 2 small bowls Clean Tea Towel Scales	<b>INGREDIENTS:</b> 3 cloves garlic 2kg turnips 120g butter 20 sage leaves (enough to make $\frac{1}{2}$ cup chopped) 2 $\frac{2}{3}$ cup water 3 Teaspoons Vegetable Stock Pepper 1 teaspoon salt Extra sage leaves 60g extra butter
<b>TO SERVE:</b> 3 Silver Pasta Spoons 3 Pasta Bowls	

## What to do:

1. Weigh turnips and then half fill sink with cold water. Scrub turnips with plastic brush to remove any dirt.
2. Peel turnips and cut them into small cubes (diced) making sure they are all around the same size.
3. Wash sage in cold water and dry in clean tea towel
4. Cut Sage finely. You will need about  $\frac{1}{2}$  cup put into a small bowl
5. Peel and crush garlic into small bowl
6. Melt the butter in the pot over medium heat and add turnips and garlic
7. Cook turnips stirring occasionally until they begin to brown.
8. Add stock and pepper and salt to the turnips in the pot and boil until the turnips are tender and the liquid is almost all gone. This should take 10-20 minutes. Put aside and keep warm until Station 4 has cooked their pasta.
9. Melt extra butter in small frypan over medium heat and add extra chopped sage. Cook for 2-3 minutes. Put aside and keep warm
10. When Station 4 has cooked all their pasta toss the turnips through the cooked pasta in a large bowl.

11. Divide into three separate bowls for serving. Pour extra butter and sage over the pasta mix in the bowl.