

Recipe Name: Seasoned Turnip Green

Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Unsalted butter	1 tbsp.	Sysco		
Yellow onion	1 cup(diced)	Sysco		
Red bell pepper	½ cup(diced)	Sysco		
Garlic	1 tbsp. (minced)	Sysco		
Chicken broth	1 cup	Sysco		
Red pepper flakes	½ tbsp.	Sysco		
Turnip greens	2.5 pounds (Washed and cut)	Sysco		
Baking soda	1 tsp.	Sysco		
Liquid smoke	4-6 splashes	Sysco		
Black pepper	2 tsp.	Sysco		

Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.
*Include if applicable: **Cooking details***

- pan type and size
- whether you line the pan with parchment paper
- number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- whether you cover with parchment paper and foil
- oven temperatures, cooking times
- internal temperature checks

*Include if applicable: **Packaging information*** (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

- Melt butter in a large stock pot
- Add onion and red pepper
- Cook until tender and then add garlic
- Stir in chicken broth and red pepper flakes
- Taste broth and season with black pepper
- Let broth simmer for 10 minutes
- Add turnip greens into the pot and allow them to cook down slightly. Stir,cover and simmer for 1 hour (stirring occasionally)
- Remove the lid and taste. Stir in liquid smoke, it will lessen the bitterness. Cover and simmer for 20 minutes or until the greens are tender.

Yield: 10

Recipe #: 57

