

# Easy Mashed Rutabagas

## Ingredients:

- 2 to 3 pounds rutabagas
- 2 teaspoons salt, divided
- 1/3 cup butter
- 1/2 teaspoon freshly ground black pepper



1. Peel rutabagas and cut into chunks.
2. Put the rutabagas in a large saucepan and cover with water.
3. Add 1 teaspoon of the salt.
4. Bring to a boil. Reduce heat, cover, and simmer for about 25 to 30 minutes or until tender.
5. Drain and let the rutabagas dry in a colander or in the pan with the top ajar.
6. Mash the rutabagas with the butter, remaining 1 teaspoon of salt, and the black pepper.
7. Serve and enjoy.



# Easy Roasted Rutabagas

## Ingredients:

- 1 or 2 rutabagas (about 1 1/2 to 2 pounds total)
- 3 tablespoons olive oil
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 1/4 to 1/2 teaspoon freshly ground nutmeg, optional
- 1 tablespoon chopped fresh parsley, optional



1. Gather the ingredients. Preheat the oven to 425 F. Put the rutabagas in a large saucepan and cover with water.
2. Line a large, rimmed baking sheet with foil.
3. Peel the rutabaga(s) and cut them into 1-inch pieces.
4. In a large bowl or food storage bag, toss the diced rutabaga with the olive oil, salt, pepper, and nutmeg, if using.
5. Arrange the rutabaga in a single layer on the prepared baking sheet.
6. Bake for about 40 to 50 minutes, until tender and lightly browned.
7. Toss with fresh chopped parsley, if desired.

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