HARVEST OF THE MONTH E2SEREDERICK.ORG





TURNIPS



Turnips are a root vegetable similar in taste and texture to potatoes. The skin of a turnip ranges from white to purple, depending on the variety. Did you know turnip leaves, sometimes referred to as turnip greens, are edible too?! Cook them like you would collard or mustard greens.

NOTABLE NUTRITION

Turnips are an excellent dietary source of:

Vitamin C, a water-soluble vitamin. Vitamin C is an antioxidant that helps support a healthy immune system. Also, Vitamin C increases the body's iron absorption from plant sources, like broccoli or spinach.To boost your child's intake of iron, pair foods high in iron with foods high in Vitamin C.

Turnips are a great winter source of Vitamin C. Because Vitamin C is water-soluble, its content is dependent on the cooking process. Try a roasted turnip spinach salad for the highest intake of Vitamin C and iron.

LET'S EAT! CAFETERIA CONNECTIONS



Pair turnips with an entree item, like Crispy Chicken and Au Gratin Turnips



Serve raw or cooked turnips on the salad line



Offer both raw and cooked turnips on the service line.

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TASTE TEST IDEAS

Have students taste raw turnips with a low-fat dressing, like balsamic vinaigrette.

Try a "Turnip the Difference" taste test. Let students try cooked turnips versus cooked potatoes. Then, have them describe the differences between these two root vegetables.

PICK, STORE, PREPARE

Choose smaller turnips that are firm to the touch. Smaller turnips will taste sweeter and have a better texture. Turnip greens should be a bright green with little wilting.

Store turnips in the refrigerator in the produce drawer or a tightly sealed container for up to two weeks

All parts of the turnip are edible. Turnips make a great substitute for potatoes in recipes. Turnip greens taste great sauteed, cooked low and slow, and added to soups!



USDA DAILY VEGETABLE RECOMMENDATIONS

CHILDREN	GIRLS	BOYS
2-4 YRS 1 - 2 CUPS	9-13 YRS 1.5 - 2 CUPS	9-13 YRS 2 - 3.5 CUPS
5-8 YRS 1.5 - 2.5 CUPS	14-18 YRS 2.5 - 3 CUPS	14-18 YRS 2.5 - 4 CUPS

SOURCES: National Institutes of Health Office of Dietary Supplements, USDA FoodData Central, Bon Appetite Magazine