

Turnip Gratin

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-turnip-pickle-recipe>

Ingredients:

- 2 turnips medium sized young, about 1/2 pound total, peeled, and sliced 1/8-1/4 inch thin
- olive oil
- 4 slices white bread enough to make two single layers in the pan, crusts removed
- 3 slices onion very thinly sliced, enough to cover the pan in one layer
- 4 ounces Gruyere cheese
- salt
- pepper

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 30 milligrams
4. Fat: 15 grams
5. Fiber: 4 grams
6. Protein: 12 grams
7. SaturatedFat: 6 grams
8. Sodium: 510 milligrams
9. Sugar: 7 grams

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