



Greenmarket Recipe Series

Mashed Rutabaga with Crème Fraîche & Chives

By Chef David Stample of InCucina (incucinacooking.com)

The inimitable Chef David has created an incredibly simple-to-make yet delectable dish out of one of winter's most ubiquitous tubers. A comforting warm bowl of this dish topped with a sausage or greens makes a perfect weeknight meal in and of itself, but this dish is also a perfectly festive and hearty side.

Prep time: 10 minutes. Cook time: 45 minutes. Yield: Serves 4-6 as a side dish.

Ingredients:

- *2-3 lbs rutabagas, peeled and chopped into 1 inch chunks
- *1/2 cup thinly sliced carrots
- *1/4-1/2 cup sour cream or crème fraîche
- *2 Tbsp butter
- * 2 Tbsp chopped fresh chives, dill or other fresh tender herb
- Salt & pepper to taste

**Ingredients available seasonally at your neighborhood Greenmarket*

Instructions:

1. Boil chopped rutabaga until tender: Cover the chopped rutabaga with about 1 inch of cold water and bring to a boil. Add a generous pinch of salt and boil until tender, about 30 minutes.
2. Add sliced carrots to the pot to blanch in the last 10 minutes of cooking. Once everything is tender, drain and return the carrots and rutabagas to the pot.
3. Let steam, then mash: Let the veggies steam for a minute or two. Mash with a potato masher or for smoother consistency use an immersion blender.
4. Add butter, crème fraîche, and salt and pepper to taste. Just before serving, mix in fresh herbs.

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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