

## Parmesan Rutabaga Puree

### Ingredients:

2-3 Large rutabagas  
water  
1/2 cup grated parmesan  
salt  
pepper  
chives ( chopped)

- 1.) Peel rutabagas and cut into large chunks
- 2.) place in pot and cover with water
- 3.) Bring to a boil until rutabaga is tender and can be poked with a fork.
- 4.) Strain rutabaga out reserving cooking liquid
- 5.) Puree rutabaga in a food processor vita mix slowly adding some of the reserved liquid to make it a smooth consistency while machine is running mix in chopped chives and parmesan, add salt and pepper to taste.

Can be enjoyed with any protein, it is especially nice with grilled lamb or salmon.

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Robbie

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