Roasted Turnips with Parmesan

INGREDIENTS

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* 2 pounds turnips (about 4 medium), peeled and cut into 1/2-inch wedges
* 1/8 teaspoon cayenne pepper
* 1/4 teaspoon ground nutmeg
* 2 tablespoons extra-virgin olive oil
* Coarse salt and ground pepper
* 1/4 cup grated Parmesan (1/2 ounce)

DIRECTIONS

1. Preheat oven to 475 degrees. On a rimmed baking sheet, combine turnips, cayenne, nutmeg, and oil. Season with salt and pepper and toss well to coat. Sprinkle with Parmesan and toss gently to combine. Arrange turnips in a single layer and roast until golden on both sides, 25 to 30 minutes, flipping halfway through.