

## **Rutabaga with Caramelized Onion and Apples**

***From your box: rutabaga, onion***

***Other Ingredients: butter, apples, honey, apple cider vinegar***

Thinly slice one onion. Peel and cube 2 apples. Melt 2 tablespoons of butter in a large skillet over medium heat. Add onion and apples, stirring to coat. Cook about 10 minutes and drizzle with a little honey. When onions are deep brown, add 1 tablespoon of cider vinegar, scraping up brown bits on bottom of skillet, and cook for another minute until vinegar is absorbed. Turn off heat and set aside.

Peel and dice the rutabaga into bite sized cubes. Place in a pot of salted, boiling water and cook until fork-tender. Drain well. Add rutabaga to onion mixture and cook until mixture is heated through. Serve immediately.

Optional: sprinkle with gorgonzola or sharp cheddar cheese.

Adapted from <http://www.weeatreal.com>