

SILKY RUTABAGA PUREE

(slightly modified from A Calculated Whisk)

3 medium rutabagas, peeled and cut into 1-inch chunks

1 large yam, peeled and cut into 1-inch chunks

1 teaspoon kosher salt

2 tablespoons extra virgin olive oil

1/4 cup coconut milk

salt and freshly ground black pepper, to taste

dash of nutmeg

Place the rutabaga and yam chunks in a saucepan with the salt and water to cover. Bring to a boil, reduce the heat, and simmer, covered, until the veggies are very tender when pierced with a fork, about 20 minutes. Drain, reserving some of the cooking liquid. Place the rutabaga, yam, olive oil, coconut milk, salt, and pepper in a food processor and process until smooth, add the nutmeg and process briefly. Taste and adjust seasonings as desired. If needed, adjust consistency with some of the reserved cooking liquid.