

Rutabagas

3 large rutabagas

1-2 pounds cheddar cheese shredded

8 ounces sour cream

2 tablespoons fresh chopped chives

Microwave each rutabaga individually on high for 2 minutes.

Peel and cube the rutabagas. Boil the rutabagas until tender, about 30 to 45 minutes.

Drain and mash the rutabagas. Combine with the cheddar cheese and sour cream. Add a touch of salt to taste.

Serve and enjoy!