Honey Mustard Spring Turnip & Pasta Salad

* Cook 3 packages of shell pasta as directed, rinse well with cold water and cool in stainless steel trays with lids.
* Peel (use potato peeler) the Spring Turnips and cut into match-sticks
* Saute the match-stick turnips in butter with a bit of salt until golden brown using electric fry pan
* Add 1 cup Dijon Mustard + ½ cup honey and ½ cup rice vinegar
* Wash & half the grapes & chop green onions
* Mix everything together
* Store in fridge