



Rutabaga Fries

3-4 servings

INGREDIENTS

- 1 large rutabaga
- 2 Tbsp vegetable oil
- Salt & pepper
- 1 tsp paprika or curry (optional)
- 1 Tbsp parsley, fresh, chopped– garnish

DIRECTIONS

1. Heat oven to 400 °.
2. Clean and cut the rutabaga in half, use a pairing knife to remove skin and waxy coating if needed. Slice half into 1/2– inch planks. Cut planks into long even pieces (like French fries).
3. Put rutabaga pieces in mixing bowl. Drizzle with oil, sprinkle with salt, pepper and optional spice. Mix well until all pieces are coated.
4. Spread out onto a baking sheet, do not crowd. Use 2 pans if needed.
5. Roast in oven until edges brown and rutabaga is tender – about 30 minutes– turn over halfway through so both sides brown. Garnish with parsley.

Tip: Can reheat next day in frying pan, toaster oven or microwave to enjoy as leftovers.



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