



Roasted Rutabaga with Parmesan 4-6 servings

INGREDIENTS

- 2 pounds rutabagas, peeled and cut into 1/2-inch wedges
- 1/4 tsp nutmeg (optional)
- Salt and Pepper to taste
- 1/8 tsp cayenne pepper (optional)
- 2 TBSP olive oil
- 1/4 cup grated Parmesan cheese

DIRECTIONS

1. Preheat oven to 425 degrees.
2. On a rimmed baking sheet, combine rutabagas, cayenne, nutmeg, and oil. Season with salt and pepper and toss well to coat.
3. Sprinkle with parmesan and toss gently to combine. Arrange rutabagas in a single layer and roast until golden on both sides, 25 to 30 minutes, flipping halfway through.



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