

Oven-Baked Rutabaga Fries

Prep Time: 5 minutes ; Cook Time: 15 minutes

Ingredients:

Rutabagas
Olive Oil
Salt
Garlic Powder
Paprika

Preheat oven to 425 F.

- 1) Peel rutabagas with a paring knife and slice in 1/4" rounds. If you like, you can do them in strips - they will cook a little faster, but you have to watch them carefully or they'll burn.
- 2) Smear with oil and a little salt and put them on a nonstick baking sheet.
- 3) Cook about 12 minutes, turning twice. Take out when golden brown and tender. Immediately sprinkle with garlic powder and paprika. I like to add kosher salt at the end as well.