

# CRISPY TURNIP FRIES

## INGREDIENTS

- 2 cups of Turnips
- 2 tsp. Olive Oil
- 1 tsp. Garlic Powder
- 1/2 tsp. Paprika
- Pam Spray

## PREPARATION

1. Preheat oven to 425 degrees.
2. Line a baking sheet with a piece of aluminum foil and lightly spray with Pam.
3. Peel the turnips, cut into French fry-sized sticks.
4. Place into a large bowl and toss with Olive Oil to coat.
5. Mix in the garlic powder, paprika and other spices that you like. Try to evenly coat your fries.
6. Spread out onto the prepared baking sheet.
7. Bake in preheated oven until the outside is crispy and the inside is tender, about 20 minutes.
8. Serve immediately! You can use "Walden Farms Ketchup".

