

RUTABAGA FRIES



SERVING SIZE

2



INGREDIENTS

ITEM

Rutabaga, Cut Into ½-inch Fries
Olive Oil
Paprika
Garlic Powder

QUANTITY

4 Cups
½ Tbsp.
2 Tsp.
1 Tsp.

ITEM

Salt, Plus More For Serving
Black Pepper

QUANTITY

½ Tsp.
¼ Tsp.



PREPARATION

- Preheat your oven to 425°F (218°C). Line a baking sheet with parchment paper.
- In a large mixing bowl, toss rutabaga fries with olive oil, paprika, garlic powder, salt, and black pepper until well coated.
- Spread fries in a single layer on the prepared baking sheet. Avoid overcrowding for even crisping.
- Bake for 30–35 minutes, flipping halfway through, until golden and crispy on the edges.
- Remove from oven, sprinkle with a little extra salt if desired, and serve hot.