

# Everything Rutabaga Fries Recipe

Serves 4

## Ingredients

1 large rutabaga or 2 small

1 tbsp Everything But The Bagel seasoning or other seasoned salt

4-5 tbsp olive or coconut oil

## Instructions

1. Preheat oven to 425 degrees. Peel rutabaga with vegetable peeler and slice in half. With flat side down, slice rutabaga into sections and then slice sections into desired french fry sticks.
2. In a bowl, toss rutabaga sticks with olive oil and coat well. Sprinkle seasoning over rutabaga and make sure to distribute well.
3. Place rutabaga sticks on a large heavy bottomed baking sheet on lowest oven rack.
4. Bake for 40-50 minutes turning half way through. Rutabagas should be browned and have crisp edges.
5. Enjoy as a healthy side vegetable.

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