Rutabaga Oven Fries

From – allrecipes.com

1 rutabaga, peeled and cut into spears
1 tsp olive oil
4 sprigs fresh rosemary, minced (optional)
2 cloves garlic, minced (optional)
1 pinch salt to taste

• Preheat oven to 400.
• Combine rutabaga spears with rest of ingredients. Toss until evenly coated.
• Lay rutabaga spears onto a baking sheet, leaving space between for even crisping.
• Bake until rutabaga fries are cooked through and crisped on the outside, about 30 minutes.

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