

# 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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