

# Sweet and Spicy Jicama Fries



## INGREDIENTS

- 1 jicama peeled and cut into fries
- 1 Tbsp coconut oil (melted)
- 1/4tsp crushed garlic
- 1 tsp Epicure Taj spice mix
- 1 tsp lemon juice
- 1/4 tsp Himalayan salt

## PROCESS

Pre-heat oven to 400° F. In a large bowl, add coconut oil, garlic, spice mix, lemon juice and salt. Mix together and add the Jicama Fries. Coat fries evenly and place on a flat baking sheet. Bake for 45 minutes total, but turn fries at 20 minutes. Note, your fries will be crunchy.

**Optional:** Boil Jicama fries for 8 minutes before placing them in the bowl and coating them with the mix. This will make the fries less crunchy.