

Fajita Spiced Rutabaga Fries



INGREDIENTS

- 1 rutabaga peeled and cut into fries
- 1 Tbsp coconut oil (melted)
- ¼ tsp crushed garlic
- 1 tsp Epicure Fajita spice mix
- ¼ tsp Frank's Red Hot seasoning (optional)
- 1 tsp lemon juice
- Pinch of 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 rutabaga fries.

Coat fries evenly and place on a flat baking sheet.

Bake for 30 minutes, but turn fries at 15 minutes.