

Jicama Fries

Perfect for a group of friends, an afternoon bbq or when you are needing a snack. If you can microwave them for 15 minutes, they will soften and be more like french fries. If you are not able to microwave, that is not a problem, but they will remain crisp through the baking process.



	Recipe serves	Prepared for
	4	8

Ingredient	Amount	Scaled amount
Sliced Jicama	8 oz	1 lb
Avocado Oil	1 tbsp	2 tbsp
Sea Salt	1/2 tsp	1 tsp
Tumeric	1/2 tsp	1 tsp
Paprika	1/2 tsp	1 tsp
Chili Powder	1/4 tsp	1/2 tsp

Instructions

1. Preheat oven to 400 degrees F. Line a cookie sheet with foil and fit it with a cooling rack. (this helps with baking and clean up)
2. Place the jicama strips in a microwave-safe bowl. Add 2 tablespoons of water. Cover, and microwave for 15 minutes, stopping once to gently stir.
3. In a large bowl, toss the jicama fries with the avocado oil and the spices. Arrange on the cooling rack.
4. Bake 45 minutes or until browned.
5. Serve immediately.



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