

Root Vegetable Oven Fries

2 lbs of a variety of root vegetables. Choose between carrots, parsnips, turnip, celery root.

Peel and cut into thick strips.

2 Tbsp extra-virgin olive oil

1/4 tsp fine-grain sea salt, or more if needed

Freshly ground pepper, to taste

Preheat oven to 400 F. Line a large rimmed baking sheet with parchment paper. Use 2 if needed.

Mix vegetables with oil and salt and pepper in a bowl to coat.

Roast for 40 to 60 minutes, stirring once halfway through baking time, until the vegetables are cooked through and slightly browned.

Season with more salt and pepper if desired and serve immediately.

