

Jicama Fries



Ingredients:

- 4 large Jicamas
- 4 tbsp Olive Oil
- 5 tsp Chili powder
- 5 tsp Garlic powder
- 5 tsp Onion powder
- 5 tsp Kosher Salt
- 2 tsp ground Cumin
- Lime wedges
- Fresh Cilantro, for garnish

Directions:

Preheat oven to 425°.

Peel the jicama and cut into fry-like pieces.

Thinner pieces will cook faster and yield crisper fries.

Place fries on large foil lined slightly oiled baking sheet not touching each other.

In bowl combine chili powder, garlic powder, onion powder, kosher salt and ground cumin.

Sprinkle seasoning mix over jicama fries and toss to coat.

Roast in oven for 15 minutes then flip to crisp other side – about 10-15 minutes.

Before serving, squeeze lime onto fries and garnish with cilantro.

Season Jicama fries with salt and pepper to taste.

Serve with pesto yogurt dipping sauce.

Yogurt Pesto Dip

Ingredients:

- 6 cups plain Whole Milk Yogurt
- 2 cups pesto
- 3 cups packed fresh Basil leaves
- 5 cloves Garlic
- 1 cup grated Parmesan cheese
- ½ cup Olive Oil
- ¼ cup Pine nuts
- ½ cup chopped Parsley

Directions:

Combine basil, garlic, parmesan cheese, olive oil, and pine nuts and blend to a smooth paste.
Add parsley and mix.
Mix yogurt and basil pesto together and serve with Jicama Fries