

Flank Steak with Baked Rutabaga Fries

Serves one person



7 oz flank steak
2 cups rutabaga, peeled & julienned
1/2 Tbsp chili powder
1/2 Tbsp oregano
1 tsp lime juice
1/4 tsp grapeseed oil
sea salt & pepper to taste

Preheat the oven to 425°F

In a medium sized mixing bowl, mix together the rutabaga, chili powder, oregano, lime juice and grapeseed oil. Then, spray oil on baking sheet and place the rutabaga fries evenly on it; place sheet in the oven and let bake for 30 minutes flipping fries half way through. Meanwhile, in a hot non-stick pan, add steak; let cook.

Ready to serve!