

## Paprika Parsnip Fries (with Sriracha Dipping Sauce)

### INGREDIENTS:

- 3 large parsnips, ends removed and cut into fries
- 3 T coconut oil or butter, melted
- ½ tsp. smoked paprika
- ½ tsp. sea salt
- ¼ cup *Sir Kensington's Sriracha Mayo*
- 2 T minced fresh cilantro

### PROCESS:

- Preheat oven to 375 degrees
- Toss fries in oil along with paprika and salt
- Place parsnip fries on a baking sheet and bake for 25 minutes (line sheet with parchment paper or grease with coconut oil)
- Remove from the oven, toss fries, turn up oven to 500 degrees then bake for 10 more minutes
- Mix together mayo and cilantro
- Eat fries with dipping sauce

### ENJOY!

Note: For mayo you could also add a few drops of Sriracha sauce to regular mayo or homemade mayo

from: [Paleomg.com](http://Paleomg.com)