

Baked Pumpkin Fries

Made with Mini Asian Heirlooms



4 servings



50 minutes

INGREDIENTS

1-2 Mini Asian Heirlooms

2 Tbsp Cornstarch

1 Tbsp Melted Butter

½ tsp Garlic Powder

¼ tsp Fine Seasalt (+More for taste)

¼ tsp Paprika

¼ tsp Dried Sage

¼ tsp Dried Rosemary

¼ tsp Black Pepper

⅓ C Parmesan Cheese

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Slice Asian Heirloom Pumpkin in half and scoop out the seeds. Cut the pumpkin into Moon-Shaped slices.
3. Place the slices in a bowl and add in the remaining ingredients.
4. Use your hands to mix together, covering the pumpkin slices as much as possible.
5. Line a baking sheet with parchment paper place the pumpkin slices on it.
6. Bake for around 25 minutes then remove and flip the pumpkin slices. Add it back into the oven to cook for another 20-25 minutes until crispy and brown.
7. Use a spatula to remove and place on a serving dish. If desired, garnish with Parmesan or herbs prior to serving.