

## **RUTABAGAS ANNA**

*(slightly modified from Ketogasm)*

2 small rutabagas, thinly sliced  
½ stick of butter  
1 teaspoon dried thyme  
2 teaspoons salt

Heat oven to 350 degrees. Slice rutabaga thinly using a mandolin or knife. Reserve the sliced rutabaga in a bowl. Melt the butter in a small saucepan over medium heat. Add thyme to melted butter and let it gently simmer for a couple of minutes.

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Pour the melted butter herb mixture over the sliced rutabaga. Ensure the slices are evenly coated by rubbing them all with the butter using your hands. Gloves work wonders here...

Arrange and layer the rutabaga slices, dividing among the muffin tins, larger slices at the bottom, overlapping smaller slices on top. Drizzle any remaining butter over your rutabaga little towers. Cover the muffin tin with foil.

Bake for 35 minutes. Remove foil. Continue baking uncovered for an additional 25-30 minutes, or until the edges are golden and crispy.