



Carrot Fries

Ingredients

- Carrots – 2 peeled and cut into the shape of fries
- Panko bread crumbs – 2 tbsp
- Salt – as need
- Pepper – as needed
- Dry basil – to taste
- Garlic powder – pinch
- Oil – 1 tsp

Directions

1. Preheat the oven to 400 degrees. Place a parchment paper on a Tray
2. In a wide bowl add all the listed ingredients and mix well

3. Add the carrots and spread it. Bake it for around 14- 18 minutes. Broil for 2-3 minutes or more based on the texture you prefer. Enjoy with your favorite dip