

CRISPY CARROT FRIES

Yield: 6 Servings Cost/Serving: \$0.20 **Ingredients**: 9 medium carrots 1 1/2 tsp olive oil or canola oil 3/4 tsp salt

Directions:

1. Preheat oven to 400°F.

2. Cut carrots into thirds. Cut the thinnest end into two spears. Cut the two thicker parts into four spears each so that you get approximately ten carrot spears from each carrot (depending on the size of the carrot).

3. Put the spears on the baking sheet, add the oil and salt and, using clean hands, rub the oil and salt on the carrot pieces until they're all lightly coated with oil.

4. Transfer the baking sheet to the oven and bake until the carrots are tender and golden brown, about 30 minutes.

5. Serve immediately.

Nutrition Facts	
6 servings per container Serving size	(0.0g)
Amount Per Serving Calories	45
% D.	aily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 350mg	15%
Total Carbohydrate 9g	3%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.3mg	2%
Potassium 290mg	6%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Source: Chop Chop, MT Harvest of the Month

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