

## **Carrot French Fries**

### **Preparation Time**

30 minutes

### **Servings**

4 people

### **Ingredients**

2lbs carrots

2 tbsp olive oil

1/2 tsp garlic powder

1/4 tsp sea salt

1/4 tsp paprika

1/4 tsp thyme

1/8 tsp cayenne pepper

### **Method**

Preheat the oven to 425 degrees. Line baking sheet with foil or parchment paper.

Slice carrots into even -size slices. Toss with olive oil and spices. Transfer to foil-lined baking sheet.

Bake in preheated oven for 10 minutes. Bake another 10-15 minutes until carrots are roasted.

Feel free to broil for a crunchy carrot fry.

Serve and enjoy!

### **Posted by**

*PLaya\_Sea\_Boop\_STD on Friday 18 February 2022 - 2:46:53pm*

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