

# ☆ Crispy Carrot Fries + Serracha Mayo

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**Prep:** 15m   **Cook:** 30m   **Total:** 45m

Side



## Ingredients

- 1 lb carrots, peeled and cut into uniform fry shape
- 1/4 cup olive oil
- 1/3 cup grated parmesan cheese
- 1 tablespoon cornstarch
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- Salt
- Pepper
- Optional: parsley for garnish, sauce of choice for dipping

## Instructions

1. Preheat the oven to 400 F. Line a baking sheet with parchment paper.
2. In a large bowl, add the olive oil, parmesan, cornstarch, onion powder, garlic powder, salt, and pepper. Mix well to combine.
3. Add in the carrots and toss to coat, until all carrots are well coated.
4. Spread the carrots evenly on the lined baking sheet. It's very important that they're spread in single layer and not overlapping to allow them to get crispy.
5. Bake in the preheated oven for 30 minutes, flipping the carrots halfway.
6. Garnish with fresh parsley and serve with dipping sauce of choice (ketchup, ranch, pesto, or spicy mayo are recommended!)