

CARROT FRIES WITH LIME CREMA

SERVES: 4

PREP TIME: 5-10 MIN

COOK TIME: 20-25 MIN

INGREDIENTS

Carrot Fries:

4 medium carrots

2 tsp paprika

2 tsp salt

olive oil

Crema:

1 cup Greek yogurt

1/4 tsp salt

1 clove garlic

Juice of 1 lime

DIRECTIONS

Carrot Fries:

Preheat oven to 425F. Line a large baking sheet with parchment (for easy clean up). Scrub carrots and cut each into 8 "fries".

Toss in a bowl with salt, paprika, and

enough oil to coat the "fries". Bake for 20-25 min, flipping halfway.

Crema:

In a small bowl, mash garlic and salt with the back of a spoon. Add lime juice and yogurt and mix well.

