



PARMESAN GARLIC ROASTED CARROTS WITH SRIRACHA MAYO



Ingredients:

- 4 cups (1-2 pounds) carrots
- 3 tbsp olive/canola oil
- $\frac{3}{4}$ cup parmesan cheese, shredded
- 1 tbsp garlic powder
- 1 $\frac{1}{2}$ tbsp dried parsley
- 1 tsp black pepper
- 1 tsp, salt to taste

Mayo Ingredients:

- 1 cup mayo
- 2 tsp lemon juice
- $\frac{1}{4}$ tsp garlic powder
- 1 tbsp Sriracha sauce
- 1 tsp salt

Instructions:

1. Preheat oven to 475F.
2. Slice the top and bottom off carrots then slice them in half, slice each half into thirds lengthwise.
3. In a large bowl, mix oil and dry ingredients with carrot sticks. Toss to combine.
4. Spread on a parchment-lined baking sheet.
5. Bake for 15-20 minutes (depending on how crispy you want them).
6. Remove from oven and sprinkle with grated parmesan cheese. Cheese will melt on hot fries.
7. For the mayo: Mix all ingredients in a bowl and whisk to combine.