

## Curried Carrot Fries

<b>Equipment</b>	<b>Ingredients</b>
Measuring spoons	12 carrots, cut into fry-shaped strips
Vegetable peeler	2 tablespoons olive oil
Chopping board & knives	1 tablespoon curry powder
Baking tray & paper	1 ½ teaspoons salt

### **How TO MAKE IT:**

- 1 Preheat oven to 200oC.
- 2 Place the carrots, olive oil, curry powder, and salt in a large bowl; toss well to coat.
- 3 Divide the seasoned carrots between two parchment-lined rimmed baking sheets. Give the pan a good shake to ensure the carrots are in a single layer, bake for 25-30 minutes, checking once halfway through to rotate the pans.

