



Apple Fries



Entire recipe: 167 calories, 0.5g total fat (0g sat fat), 236mg sodium, 35.5g carbs, 4g fiber, 18g sugars, 6g protein

Freestyle™ [SmartPoints®](#) value 2*

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Prep: 10 minutes **Cook:** 20 minutes



Tagged: [Recipes for Sides, Starters & Snacks](#), [Meatless Recipes](#), [Single Serving](#), [30 Minutes or Less](#)

Ingredients

1 medium Fuji or Gala apple (about 6 oz.)
1/4 cup whole-wheat panko breadcrumbs
Half a packet no-calorie sweetener (like Truvia)
1/8 tsp. cinnamon
Dash salt
1/4 cup (about 2 large) egg whites or fat-free liquid egg substitute
1/8 tsp. maple extract

Directions

Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.

Core and peel apple. Cut into half-moon slices about 1/4-inch thick.

In a medium bowl, combine breadcrumbs, sweetener, cinnamon, and salt.

In another medium bowl, mix egg whites/substitute with maple extract. Add apple slices, and toss to coat.

One at a time, shake apple slices to remove excess egg and lightly coat with breadcrumb mixture. Evenly lay on the baking sheet.

Bake for 10 minutes.

Flip apple pieces. Bake until lightly browned and crispy on the outside and slightly softened on the inside, about 10 more minutes.

MAKES 1 SERVING

Air Fryer alternative! Set air fryer to 392 degrees. Cook until golden brown, about 12 minutes, shaking the basket halfway through.

[SmartPoints®](#) value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints®](#) values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints®](#) values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints®](#) trademark.