



Fajita Carrot Fries



1/2 of recipe (about 3/4 cup): 130 calories, 7g total fat (1g sat. fat), 391mg sodium, 16g carbs, 5g fiber, 8g sugars, 1g protein

Click for WW Points® value*

Prep: 10 minutes Cook: 20 minutes



More: <u>Recipes for Sides, Starters & Snacks</u>, <u>Vegetarian Recipes</u>, <u>5 Ingredients or Less</u>, <u>30 Minutes or Less</u>, <u>Gluten-Free</u>

Ingredients

1 tbsp. <u>olive oil</u> 1 tbsp. <u>fajita seasoning</u> 12 oz. (about 4 large) carrots, peeled and cut into fry-shaped spears Optional dips: light sour cream, salsa

Directions

In a large bowl, combine oil with seasoning. Mix well. Add carrots, and toss to coat.

Spray an <u>air fryer</u> with non-aerosol nonstick spray. (Or use <u>a liner like this one</u>.)

Place carrots in the air fryer. Set air fryer to 390°F. Cook until tender, lightly browned, and crispy, 16–18 minutes, flipping halfway through.

MAKES 2 SERVINGS

Oven Alternative: Bake at 425°F. Cook until tender, lightly browned, and crispy, flipping halfway through.

HG FYI: Not all fajita seasonings are gluten free, so read labels carefully if that's a concern.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our <u>editorial</u> and <u>advertising</u> policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? Click here.

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. <u>Click here</u> for more information.

Publish Date: March 12, 2024

Author: Hungry Girl

Copyright $\ensuremath{\mathbb{C}}$ 2025 Hungry Girl. All Rights Reserved.