



Lily Payen : Cheesy Carrot Bites

Ingredients

- 1 cup grated carrots (about 2 large carrots)
- ½ cup grated cheese of choice (mozzarella used here)
- ¼ cup panko breadcrumbs
- 1 egg
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon salt (optional)
- ¼ teaspoon black pepper (optional)

Instructions

1. Preheat the oven to 400 degrees
2. Shred the carrots using the smallest size hole on a box grater. Use your hands or a towel to squeeze out as much moisture from the carrots as possible. You may also place the carrots over a sieve and use the back of a spoon to press down on it to remove the moisture (NOTE: It is extremely important to remove as much moisture from the carrots as possible. Excess moisture will result in an overmoist mixture that will cause the bites to be soggy)
3. Add the carrots to a bowl along with the other ingredients. Mix well until combined
4. Scoop out tablespoon-sized portions and roll them into small balls. Place the balls onto a parchment paper-lined pan (this makes about 10)
5. Bake for 15 minutes, or until the edges start to slightly brown