

AIR-FRYED TRICOLOR CARROTS WITH ORANGE

(from The Bewitching Kitchen)

2 carrots of each color (orange, purple, yellow)

olive oil

salt and pepper to taste

squirt of fresh orange juice

Cut the carrots in sticks. Place in a bowl, drizzle olive oil to coat them well. Season with salt and pepper. Squeeze orange juice all over, and immediately air-fry at 400F until done, about 20 minutes, shaking the basket every once in a while.