



Ingredients

0.1 cup water

2 cups baby carrots
O.1 cup bread crumbs italian (style
0.5 tsp ground pepper
1 cup bob's mill garbanzo bean flour
1 tbsp cilantro leaves chopped ()
0.8 tsp salt
0.5 tbsp sriracha

Equipment frying pan mixing bowl Directions Grind the carrots in a grinder. (You may grate the carrots as well if desired).In a mixing bowl combine all the ingredients and mix properly with a spoon. Let it stand for few minutes.In the meantime heat the nonstick pan/griddle in a medium flame. Grease the pan with cooking spray/oil. Pour the 1 tbsp. spoonful of the mix onto the pan and cook for some time.Once it starts to cook flip to the other side and cook for few minutes or until light golden in color and lightly crispy in texture. Serve hot or at room temperature. Nutrition Facts

Properties

Glycemic Index:7.81, Glycemic Load:2.16, Inflammation Score:-8, Nutrition Score:4.3060869565217%

Flavonoids

Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Taste

Sweetness: 100%, Saltiness: 39.43%, Sourness: 11.15%, Bitterness: 57.95%, Savoriness: 0.47%, Fattiness: 10.23%, Spiciness: 100%

Nutrients (% of daily need)

Calories: 36.07kcal (1.8%), Fat: 0.61g (0.94%), Saturated Fat: 0.1g (0.62%), Carbohydrates: 5.81g (1.94%), Net Carbohydrates: 4.51g (1.64%), Sugar: 1.65g (1.84%), Cholesterol: Omg (0%), Sodium: 137.96mg (6%), Protein: 1.81g (3.62%), Vitamin A: 2235.23IU (44.7%), Folate: 37.33µg (9.33%), Manganese: 0.15mg (7.29%), Fiber: 1.3g (5.2%), Copper: 0.09mg (4.26%), Magnesium: 14.22mg (3.56%), Potassium: 103.72mg (2.96%), Iron: 0.52mg (2.88%), Phosphorus: 28.63mg (2.86%), Vitamin B1: 0.04mg (2.79%), Vitamin B6: 0.06mg (2.79%), Vitamin K: 2.32µg (2.21%), Zinc: 0.24mg (1.61%), Vitamin B3: 0.24mg (1.19%), Selenium: 0.77µg (1.1%), Vitamin B5: 0.11mg (1.1%)