

Crispy, Golden, and Unexpected: How to Make Carrot Schnitzel

Carrot schnitzel stands out for several reasons:



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 4 large carrots, peeled
- 1 cup breadcrumbs (panko for extra crunch)
- 1/2 cup all-purpose flour
- 2 large eggs
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste
- Oil for frying

DIRECTIONS

1. Growing up, my family had a tradition of making schnitzel every Sunday. It was a time for laughter, stories, and the delightful aroma of frying meat wafting through the house. However, as I transitioned to a more plant-based lifestyle, I found myself missing that crispy, golden goodness. That's when I stumbled upon the idea of carrot schnitzel. It was a revelation! This dish not only honors my childhood memories but also brings a fresh twist to a classic favorite.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-golden-and-unexpected-how-to-make-carrot-schnitzel/>