



Carrot Pie

Makes 4 servings | Serving size: 1 pie slice

Ingredients Needed:

- 2 cups carrots, shredded
- 4 eggs
- 1/4 cup low-fat milk
- 1 Tbsp. onion, minced
- 1/2 tsp. garlic powder
- 1/8 tsp. pepper
- 1/2 cup cheese, shredded

Directions:

1. Cook carrots in just enough water to cover for 5 minutes; drain well.
2. Beat together eggs, milk, onions, garlic powder and pepper.
3. Stir in carrots and cheese.
4. Pour into a greased 9-inch pie pan.
5. Bake at 350 degrees for 30-35 minutes, or until a knife inserted into the center comes out clean.