

Roasted Carrots

Ingredients

- 12 carrots
- 3 tablespoons good olive oil
- 1 ¼ teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 2 tablespoons minced fresh dill or parsley

Directions

- Preheat the oven to 400 degrees Fahrenheit
- If the carrots are thick, cut them in half lengthwise; if not, leave whole. Slice the carrots diagonally in 1 ½ inch thick slices
- Toss them in a bowl with olive oil, salt, and pepper.
- Transfer to a sheet pan in 1 layer and roast in the oven for 20 minutes, until browned and tender
- Toss the carrots with minced dill or parsley, season to taste, and serve

Recipe courtesy of Ina Garten