

*Sweetnicks.com*

*Roasted Carrots*

- 12 carrots
- 2 T good olive oil
- 1-1/4 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 2 T minced fresh dill or parsley

Preheat the oven to 400. If the carrots are thick, cut them in half lengthwise; if not, leave whole. Slice carrots diagonally in 1-1/2 inch thick slices. (The carrots will shrink while cooking, so make the slices big). Toss them in a bowl with the olive oil, salt and pepper. Transfer to a sheet pan in 1 layer and roast in the oven for 20 minutes, until lightly browned and tender. Toss the carrots with minced dill or parsley, season to taste and serve.