



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Roasted Carrots

Serves 6

12 carrots
3 tablespoons good olive oil
1 1/4 teaspoons kosher salt
1/2 teaspoons freshly ground black pepper
2 tablespoons minced fresh dill or parsley

Preheat the oven to 400 degrees F.

If the carrots are thick, cut them in half lengthwise; if not, leave whole. Slice the 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 browned and tender.

Toss the carrots with minced dill or parsley, season to taste, and serve.

Credit: Ina Garten