

Roasted Carrots



Recipe courtesy of Ina Garten

Show: Barefoot Contessa | Episode: Stephen's Birthday



Total: 40 min
Prep: 10 min
Inactive: 10 min
Cook: 20 min
Yield: 6 servings
Level: Easy

Ingredients

- 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

Directions

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.

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