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Roasted Baby Carrots with Dill

Serves 4

Ingredients:

1 ½ lbs. 5-inch long young carrots, rinsed, scrubbed, patted dry, greens cut to 1-inch above top
1 medium red onion, halved lengthwise, cut into 8 to 12 wedges
2 TBSP olive oil
1 TBSP fresh dill, chopped
2 garlic cloves, crushed
pinch of sea salt
fresh ground black pepper

Preparation:

1. Preheat oven to 400°. Line a roasting pan with aluminum foil. Place the carrots, red onion, and garlic on the pan and sprinkle with dill. Drizzle with oil and toss to lightly coat the carrots and onions. Sprinkle with a pinch of salt, and pepper.
2. Roast at 400° for 30 to 40 minutes, until well browned and caramelized around the edges.



Food Fairy Note:

Adapted from: *Roasted Baby Carrots*, Simply Recipes,
http://www.simplyrecipes.com/recipes/roasted_baby_carrots/