

Ingredients Serves 6

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12 carrot

3 tbsp good olive oil

1 1/4 tsp kosher salt

1/2 tsp black pepper, freshly ground

2 tbsp fresh dill or parsley, minced

Directions

· Prep 10 min

· Cook 20 min

· Ready 30 min

1. Preheat the oven to 400 degrees F.

2. 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.

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