

Roasted Carrots with Parsley and Thyme
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Featured in: Carrots: Digging Deeper For Fall Flavor
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INGREDIENTS

2 pounds carrots, peeled quartered or cut into sixths lengthwise depending on the size, then into 2-inch lengths
3 tablespoons extra virgin olive oil
Salt
Freshly ground pepper
1 teaspoon fresh thyme leaves, chopped
½ teaspoon oregano
3 tablespoons finely chopped flat-leaf parsley

PREPARATION

1. Preheat the oven to 400 degrees. Oil a sheet pan or a baking dish large enough to fit all of the carrots in a single layer.* Place the carrots in a large bowl, and toss with the olive oil, salt, pepper, thyme and oregano.
2. Spread in an even layer in the prepared pan or baking dish. Cover with foil, and place in the oven for 30 minutes. Uncover, and if the carrots are not yet tender, turn the heat down to 375 degrees and return to the oven for 10 to 15 more minutes until tender. Add the parsley, stir gently, and taste and adjust salt and pepper. Serve hot, warm or at room temperature.

Tip

Advance preparation: These will keep for four to five days in the refrigerator.

*Donna's suggestion – one of the comments a reader submitted was to line a sheet pan with foil. I did this and it made cleanup a lot quicker.