

Glazed Carrots



Ingredients:

2 lbs fresh Carrots, washed & peeled
Drizzle of Olive oil
Salt and Pepper to taste

Directions:

Adjust rack to top position and preheat oven to 425 degrees.
Trim, peel and cut carrots on a diagonal into ½”-thick pieces.
Toss on a baking sheet with a large drizzle of olive oil, salt and pepper.
Roast, flipping halfway through, until lightly browned and tender, 20-25 minutes.