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# Roasted Carrots II

*Jessica D'Ambrosio, Melissa Gaman, Khallil Hymore and Steve Jackson*  
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**2 pounds carrots**  
**3 tablespoons olive oil**  
**1 teaspoon Kosher salt**  
**few grinds pepper**

Trim the carrots and halve lengthwise.

In a bowl, toss the carrots with the olive oil, Kosher salt and pepper.

Spread the carrots, cut-side down, on a rimmed baking sheet.

Roast at 425 degrees until browned around the edges and tender, 25 to 30 minutes.

## Side Dishes

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*Per Serving (excluding unknown items): 706 Calories; 42g Fat (51.1% calories from fat); 8g Protein; 82g Carbohydrate; 24g Dietary Fiber; 0mg Cholesterol; 2163mg Sodium. Exchanges: 16 Vegetable; 8 Fat.*