

Roasted Carrots

Ingredients:

- 12 carrots, cut diagonally
- 2 Tbsp olive oil
- ½ tsp salt
- ¼ tsp pepper
- 1 Tablespoon fresh thyme

Instructions:

1. Cut carrots diagonally and place on foil lined pan
2. Add 2 Tbsp. of olive oil, ½ tsp. salt, and ¼ tsp pepper on top of the carrots
3. Stir
4. Cook at 400F for 20 minutes
5. Top with 1 Tbsp. fresh thyme

