

**Recipe for:**     Roasted Carrots with Parsley

**Ingredients:**

3 pounds medium carrots, cut ½ inch thick  
3 Tbsp. extra-virgin olive oil  
2 Tbsp. chopped fresh flat-leaf parsley  
Real Salt or sea salt  
Freshly ground pepper

**Preparation:**

Preheat oven to 425°.

Toss carrots with oil on a rimmed baking sheet, and season with salt and pepper to taste.

Roast until carrots are caramelized and tender, about 25 minutes.

Transfer carrots to a bowl, and toss with parsley and additional seasoning if desired.