

Oven Roasted Dilly Carrots (Sides)



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2 ½ lbs. carrots, peeled

2 Tbsp. olive oil

1 Tbsp. Dilly Herb or Spicy Garlic Dill Seasoning

½ tsp. salt

½ tsp. pepper

Preheat oven to 425°F. Quarter carrots lengthwise, then cut in half if too long. Toss with olive oil and seasoning of choice. Sprinkle with salt and pepper to taste. Spread seasoned carrots on a baking sheet in a single layer and roast until golden brown, about 20 to 25 minutes, turning once halfway through cooking time.