

Roasted Carrots

By Chef Jojo Ndege in partnership with Osseo Area Schools Food and Nutrition Department

YIELD 6 servings

TIME 15 minutes

INGREDIENTS

20 ounces carrots, thawed and sliced
4 tablespoons butter
2 tablespoons black pepper
2 tablespoons paprika
2 tablespoons oregano leaves, dried
3/4 tablespoon thyme leaves, dried
1/2 teaspoon salt

PREPARATION

Step 1

Preheat oven to 400 degrees F.

Step 2

Melt butter in a bowl and combine with spices and salt. Add carrots and mix thoroughly.

Step 3

Line a baking sheet with parchment paper and arrange carrots in a single layer.

Step 4

Roast in the oven for 8-10 minutes.

Step 5

Remove from oven and serve.