

Roasted Baby Carrots with Thyme

Ingredients:

- 1 lb. baby carrots
- 2 teaspoons olive oil
- 1/2 teaspoon fresh thyme, finely chopped
- 1/2 teaspoon lemon zest, grated
- black pepper, freshly ground
- 1 green onion, finely chopped

Preparation:

Preheat oven to 450 degrees. In a large bowl, combine the carrots with the oil, thyme and salt; tossing well. Spread the carrots in a single layer on a baking sheet and bake at 450 degrees for 30 minutes or until fork tender and lightly browned, stirring every 10 minutes. Remove from oven and place in serving bowl. Sprinkle with lemon zest, pepper and green onion, toss well and serve immediately.

