



Thyme Parmesan Roasted Carrots

Ingredients

- 7 whole carrots (washed)
- 1/4 cup olive oil
- 1 1/2 tsp dry thyme
- salt and pepper to taste
- 75g grated parmesan cheese

Method

1. Trim the rounded ends and pointed tips—both to get rid of any brownness there and make the carrots relatively equal in size.
2. Preheat your oven to 180°C and slice your carrots lengthwise down the middle. Lay them out flat on a baking sheet and pour the olive oil over them. Toss them around until they're evenly coated.
3. Season with salt, pepper and thyme all over and place in the oven. Bake for 20 minutes and then turn the carrots and sprinkle with cheese.
4. Bake for an additional 15-20, until they've just begun to blacken at the tips and wrinkle a bit.

So sweet. So fresh. So tasty!

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