



Dill Roasted Carrots

Recipe by Lynne Vea, PCC Cooks

Our local carrots are sweet, spicy and vibrant. This is one of the simplest and loveliest ways to prepare them.

Ingredients:

12 organic carrots, tops still attached

3 tablespoons olive oil

Salt and pepper to taste

Juice of 1/2 lemon

1/4 cup chopped fresh dill

Preheat your oven to 425 F.

Trim all but 2 inches of greens from the tops of the carrots. Wash well to remove any mud that may have become lodged in the stems. Peel the carrots. If they are large, you may cut them in half lengthwise.

Toss the carrots in the olive oil, salt and pepper. Roast until they are just crisp tender. About 20 minutes for whole carrots and about 12 for halves. Sprinkle with the lemon juice and dill and serve warm.