

Ranch Roasted Carrots

Serves 4



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 pound baby carrots
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon dried dill or 2 tablespoons fresh dill
- ½ teaspoon salt
- ¼ teaspoon black pepper

Directions

1. Preheat oven to 400°F.
2. In a small bowl, combine garlic powder, onion powder, dried dill (or 1 tablespoon fresh dill), salt and pepper.
3. Pat carrots dry with a towel. Toss carrots with olive oil and seasoning mixture. Spread in a single layer on a baking sheet.
4. Bake for 20-30 minutes, stirring halfway. Remove from oven when tender and caramelized.
5. Garnish with remaining fresh dill if using.

Notes

This recipe can also be made with whole carrots, but they will take about 40-60 minutes to roast. Cover with foil for the first half to reduce cooking time.

To save time, make a bigger batch of Ranch seasoning and store in an airtight container, using about 2 teaspoons of the mixture each time you make this recipe. Use the seasoning on other roasted vegetables or even roasted chickpeas.

For an even quicker roasted carrot recipe, simply season with olive oil, salt and pepper.

Recipe from Cook Well Berkeley class: 7-Minute Veggies, Spring 2017