



Roasted Carrots with Herbs de Provence

INGREDIENTS

2 lbs carrots

Salt

Pepper

Olive oil

1 Tablespoon chopped Fresh Herbs de Provence,

(any mix or equal parts of thyme, oregano, rosemary, culinary lavender buds, sage, savory)

STEPS

Preheat oven to 400 degrees.

Cut carrots lengthwise and equal width. Drizzle with olive oil. Add salt, pepper, and mix of herbs. Roast for 35-45 minutes or until tender. Enjoy!

Roasting carrots at a high temperature (400-425 degrees) will allow the carrots to caramelize and bring out the natural sweetness.