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Prevent and Protect
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ROASTED CARROTS ***(Southern Living – April 2011)***

Makes 6-8 Servings

- 3 pounds small carrots with tops (you can use bagged baby carrots, but young carrots with tops taste better)
- 1 tablespoon olive oil
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

- Preheat oven to 450. Peel carrots, if desired. Trim tops to 1 inch.
- Toss carrots with oil, salt, and pepper.
- Place on 17- x 12-inch jelly-roll pan
- Bake at 450 for 20 minutes, stirring once. Reduce heat to 325, and bake. Stir occasionally, 15 minutes, or until carrots are browned and tender.