

ROASTED RAINBOW

CARROTS

Makes 4 servings



INGREDIENTS

- 1 pound orange carrots, unpeeled
- 1 pound rainbow carrots, unpeeled
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon grated orange zest
- 2 tablespoons freshly squeezed orange juice
- 1 teaspoon fleur de sel

INSTRUCTIONS

Preheat oven to 450° F. Line baking sheet with parchment paper.

Remove the tops and scrub the orange and rainbow carrots with a vegetable brush. Cut the carrots in long diagonal slices. (You want fairly uniform sticks about 4 inches long by 1/2 inch wide.)

Place the carrots on baking sheet, drizzle with olive oil, and sprinkle with 1 teaspoon kosher salt and pepper. Toss well with your hands and spread out in one layer.

Roast for 15 to 20 minutes, turning once, until the carrots are lightly browned and tender. Sprinkle with the orange zest, orange juice, and fleur de sel. Toss well. Serve hot or at room temperature.