

## "Ridiculously Good Roasted Carrots"

### ingredients:

- 1 1/2 pounds carrots, peeled, halved crosswise, and cut lengthwise if necessary to create even pieces
- 2 tablespoons unsalted butter, melted
- Table salt and ground black pepper

### directions:

- Heat oven to 425° F.
- In a bowl, toss together carrots, butter, 1/2 teaspoon salt and 1/4 teaspoon pepper.
- Line a rimmed baking sheet with parchment paper. Arrange carrots in an even layer on top of parchment, then tightly cover the whole pan with aluminum foil. Bake for 15 minutes.
- Take pan out of oven, remove foil, and return pan to oven for another 30-35 minutes, or until the carrots are lightly browned. Stir twice during cooking time. Season with more salt and pepper if desired, and then serve

Recipe courtesy [The Frugal Girl](#) Makes 4 servings