

☆ Garlic Butter Roasted Carrots

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Prep: 10m **Cook:** 30m **Total:** 40m

Yield: 6,6 servings

Side



Ingredients

- 3 pounds rainbow carrots ((any color carrots is fine))
- 2 tablespoons butter (, melted)
- 2 tablespoons canola oil
- 3 cloves garlic (, minced)
- Kosher salt and cracked black pepper (, to taste)
- parsley (chopped) for garnish

Instructions

1. Pre-heat the oven to 375 degrees.
2. Slice thick carrots in half lengthwise, keep smaller carrots whole.
3. Toss with butter, canola oil, garlic, salt and pepper (I used 1/2 teaspoon of salt and 1/4 teaspoon pepper)
4. Spread onto baking sheet and cook for 30-35 minutes.
5. Garnish with parsley if desired.