

Garlic and Parmesan Roasted Carrots

Ingredients

- 1 lb medium carrots, trimmed and cut in half lengthwise
- 2tbsp extra-virgin olive oil
- 1/4 tsp salt
- 1/4 tsp ground pepper
- 1/4 cup grated parmesan cheese
- 3-4 cloves garlic, minced

Preparation

- Preheat oven to 425 degrees fahrenheit
- Line a large baking sheet with parchment paper
- Toss carrots, oil, salt, and pepper together in a large bowl
- Transfer to prepared baking sheet and roast for 10 minutes
- Turn carrots and sprinkle with parmesan and garlic
- Roast until carrots are tender and cheese is melted, about 10 more minutes

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