

ROASTED CARROTS WITH BUTTER AND DILL



Roasted carrots with butter and dill is a simple yet elegant dish any level cook can prepare. These are sweetened simply from roasting. Pairs with just about anything.

Course	Side
Keyword	Carrots, Dill, Roasted Carrots
Prep Time	5 minutes
Cook Time	21 minutes
Total Time	26 minutes
Servings	8
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Equipment

- Baking Sheet
- Tongs

Ingredients

- 16 carrots See Notes
- 2.67 tablespoons melted butter You can also use olive oil
- Kosher salt
- 2.67 tablespoons chopped fresh dill

Instructions

1. Preheat oven to 450°F.
2. Peel carrots and trim the tops off if the greens are still attached. You can save them for presentation if you like.
3. Toss carrots with butter on a baking sheet.
4. Sprinkle with some kosher salt.
5. Roast for 10 minutes then remove from oven and turn them over. Roast for another 10 minutes. Turning them halfway through roasting ensures they're coated with the butter and won't dry up.
6. Remove from oven, sprinkle with the dill, and give the baking sheet a quick shake to coat the carrots.
7. Roast for another minute to heat the dill to release its flavor.

Notes

Purchase carrots similar in size - try to get them on the thinner side - or slice the large ones in half lengthwise so they're similar in size.

Fresh dill will give a more intense flavor but using dried dill is perfectly fine. If you do use dried, use 1 teaspoon.

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