

Roasted Baby Carrots Recipe

- **AUTHOR:** [Katie Webster](#)
- **TOTAL TIME:** 35 minutes
- **YIELD:** 3 cups

If you are looking for a super-easy way to turn baby carrots into a family-friendly side dish, then this recipe for Roasted Baby Carrots is your answer.



Instructions:

1. Place rack in the middle of oven along with a large, rimmed baking sheet. Preheat oven to 425°F.
2. Pat the carrots dry to remove any excess moisture. Toss the carrots with oil, salt and pepper.
3. Spread the carrots out onto the pan. Roast, stirring once or twice until just tender, 18 to 20 minutes.

Ingredient Notes:

- For more flavor try the following combinations on the carrots before roasting: 1 tsp each dried tarragon and thyme, or 1.5 tbsp each balsamic vinegar and maple syrup
- 1 bunch whole carrots can be substituted for peeled baby cut carrots. Peel and trim tops to about 1 inch before roasting.
- Roast for 20 to 25 minutes depending on the size and thickness of the carrots. If carrots are large (more than about 1 inch in diameter), slice in half lengthwise.