

Roasted Carrots

<http://userealbutter.com/2021/11/30/roasted-carrots-recipe/>

modified from [NYTimes Cooking](#)

10 medium carrots, peeled
2 tbsps extra virgin olive oil
salt to taste
pepper to taste
1 tbsp fresh thyme leaves
1/2 tsp cumin seeds, lightly toasted*
1/2 tsp coriander seeds, lightly toasted**
1/2 tsp turmeric
1/2 tsp mild chile powder (Aleppo in original recipe)
2 tbsps fresh mint, chopped
flake sea salt for garnish

* Can substitute 1/2 tsp ground cumin for the cumin seeds.

** Can substitute 1/2 tsp ground coriander for the coriander seeds.

Preheat oven to 425°F. Cut carrots in half (about 3-4 inches long), then cut those pieces in half lengthwise. You can cut the fat pieces lengthwise into quarters for more even thickness. Toss the carrots in a large bowl with olive oil, salt, pepper, and thyme. Heat your baking sheet in the oven for 3-4 minutes. When you are ready to roast your carrots, remove the pan from the oven and spread the carrots into a single layer on the sheet (I lined my sheet with parchment paper and then arranged the carrots). Reserve your bowl. Roast for 20-25 minutes (25 minutes for me), stirring the carrots and spreading them back into a single layer every 10 minutes. They are done when slightly caramelized and fork tender.

While the carrots roast, grind the cumin and coriander seeds with a mortar and pestle. Combine the ground cumin and coriander with the turmeric and chile. When the carrots are just out of the oven, toss them with the spices and 3/4 of the mint in the same large mixing bowl. Garnish with the remaining mint and flake sea salt. Serves 4-6.