

Our State eats

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Whole Roasted Carrots

Yield: 4 servings.

- 1** pound fresh medium carrots, washed and peeled
- 3** tablespoons olive oil, divided
- 5** large fresh basil leaves, chopped
- ¼** cup fresh flat-leaf parsley, chopped
- 2** tablespoons fresh chives, chopped
- 2** tablespoons unsalted butter, melted
- 2** teaspoons fresh lemon juice
- Coarse or flaked sea salt**

Preheat oven to 400°. Arrange carrots in a single layer on a parchment-lined baking sheet. Drizzle 2 tablespoons of olive oil over carrots and massage oil into carrots until well coated.

Roast carrots for 20 minutes or until just fork-tender. In a small bowl, mix the basil, parsley, and chives with the melted butter, lemon juice, and remaining olive oil.

Remove carrots from oven and place on a serving platter. Spoon herb mixture over the warm carrots and lightly sprinkle with coarse or flaked sea salt.



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