

ROASTED CARROTS WITH FETA AND PARSLEY

PREP TIME: 5 MIN. TOTAL TIME: 30 MIN.

SERVES 4

Rich, earthy carrots get a hint of tang from crumbled feta, and a sweet touch from fresh parsley.

3 pounds medium carrots, cut ½ inch thick on the bias

3 tablespoons extra-virgin olive oil

Coarse salt and freshly ground pepper

⅓ cup crumbled feta cheese

2 tablespoons chopped fresh flat-leaf parsley

1. Preheat oven to 425°. Toss carrots with oil on a rimmed baking sheet, and season with salt and pepper. Roast until carrots are caramelized and tender, about 25 minutes.
2. Transfer carrots to a bowl, and toss with feta and parsley.