

Roasted Carrots with Cardamom Butter

From – *eatingwell.com*

4 tsp butter, melted
2 tsp canola oil
1 tsp ground cardamom
1/2 tsp salt
2 pounds carrots, peeled and cut diagonally into 1/4-inch-thick slices

- Position rack in lower third of oven; preheat to 450°F.
- Combine butter, oil, cardamom and salt in a medium bowl.
- Add carrots and toss well to coat.
- Spread evenly on a rimmed baking sheet.
- Roast the carrots, stirring twice, until tender and golden, about 30 minutes.
- Serve immediately.



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