

Rosemary Roasted Rainbow Carrots

Carrots may seem like a fairly boring or basic vegetable, but when you roast them, they become a deeply delicious, healthy and affordable side dish. Adding fresh herbs like rosemary and parsley elevates their flavor and nutrition to a whole new level.

Ingredients

- 2 pounds rainbow carrots, peeled
- 2 tablespoons extra virgin olive oil
- 1 tablespoon fresh rosemary, finely chopped
- 1 teaspoon paprika
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- ¼ cup goat cheese or feta cheese crumbles
- 1/3 cup pomegranate seeds (or sub dried cranberries)
- 1/3 cup chopped pistachios
- ¼ cup chopped fresh parsley



Directions

1. Preheat oven to 375°F.
2. Spread carrots out evenly in a single layer on a baking sheet.
3. Drizzle with olive oil and sprinkle with rosemary, paprika, salt, and pepper. Toss to coat all sides of the carrots.
4. Bake for 45 minutes or until carrots are fork tender. Remove from oven and allow to cool for 5 minutes.
5. Transfer to serving dish and garnish with goat cheese or feta, pomegranate seeds, pistachios, and parsley.