

# Roast Carrots with Thyme

Source – various

**Harvest** – carrot, rosemary

**Vocab Words** – batons

**Skills** – roasting, pat dry



## Equipment:

- Metric measuring cups and spoons
- Knives
- Chopping boards and grips
- Large bowl
- Baking trays lined with baking paper
- Serving Items – platters and tongs

## Ingredients:

- 1-2kg **carrots**, peeled, cut into large batons
- 50ml **olive oil**
- 2 tablespoons **thyme leaves** (remove from stem)
- 1-2 teaspoons **salt**

## What to do:

1. Preheat oven to 200-220°C.
2. Wash all garden ingredients and prepare all ingredients based on instructions in the 'Ingredients' list.
3. Place the carrots, oil, thyme and salt in a large bowl and toss to coat.
4. Place in single layers on baking trays lined with non-stick baking paper.
5. Roast for 30 minutes or until golden and crisp.
6. Serve.

**Notes:** Substitute your favourite herb or spice for the thyme leaves.