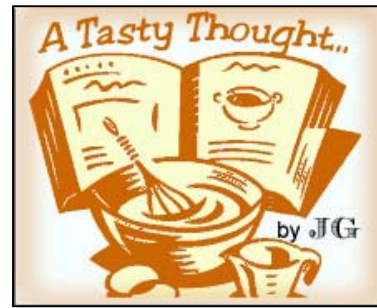


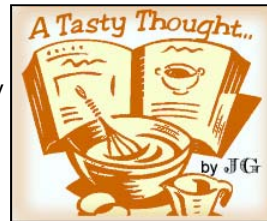
A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

Zesty Carrots

Whenever a dish of "ZESTY CARROTS" is on our dinner table, there are none left after dinner! While the carrots are roasting in the oven, an inviting aroma of oregano, basil, black pepper and garlic floats from my kitchen to the other rooms of our home. Prep work is done by placing the peeled, washed vegetables, olive oil and seasonings in a gallon size Ziploc Bag. "Zip" the bag and coat the carrots evenly before placing in the pan and in the oven. So easy and so tasty!



Oven temperature: 400° F

Time: 30 – 35 minutes

Ingredients

(1) Bag Peeled Baby carrots
3 TBS. Olive Oil
¼ tsp. Oregano, Basil, Black Pepper & Garlic

Method

1. Preheat oven.
2. Line a cookie pan with X-tra Duty Aluminum Foil.
3. Spray foil lined cookie sheet with PAM.
4. Rinse baby carrots in cold water in a small bowl.
5. In a 1 Gallon size Ziploc Bag add Olive Oil and spices.
6. Add carrots, close bag and coat carrots.
7. Place carrots on cookie sheet in a single layer.
8. Bake at 400° F for 30 – 35 minutes.

** I use dried spices, because they are always found in my spice rack.

Enjoy!!!

JG

