LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

Roasted Carrots and Red Onion

Ingredients

2 lbs. large carrots (peeled and cut in matchsticks)
1 large red onion, small chopped
½ cup extra virgin olive oil
2 tablespoons butter
1 sprig thyme
½ tablespoon Kosher salt
½ teaspoon pepperoncini flakes

Preparation

Preheat oven to 450 degrees.

To a large bowl add carrots and onion, spices and oil. Toss until well coated. Transfer vegetables to a large sheet pan and roast for 30 minutes. Remove from oven and plate.

Buon Appetito!