

Roasted Carrots with Garlic

Serves 4 WHOLELIVING.COM

1 lb. medium carrots, peeled and halved lengthwise

6 small garlic cloves, skin on

1 Tbsp. extra-virgin olive oil

Coarse salt and freshly ground black pepper

1 lemon, cut into wedges

Directions:

1. Heat oven to 425 degrees. 2. Arrange carrots and garlic on a rimmed baking sheet. Drizzle with oil and season with salt and pepper. 3. Roast, rotating pan once, until caramelized and tender, 30 to 35 minutes. Squeeze with lemon before serving. Use a knife to spread roasted garlic on carrots.