

Roasted Carrots

Recipe By Rivky Kleiman



Cooking and Prep:  40
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Serves:  8

No Allergens

Preference: Parve

Roasted carrots as you've never tasted before. Simply divine.

Difficulty: Easy

Occasion: Shabbat, Rosh

Hashanah, Passover

Diet: Vegetarian, Gluten Free,

Low Carb, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (7)

Carrots

- 6 large carrots, peeled and sliced in half lengthwise and widthwise
- 2 tablespoons coconut oil
- 1 teaspoon **Haddar Kosher Salt**
- 3/4 teaspoon coarse **Gefen Black Pepper**

Dressing

- 2 tablespoons Gefen Honey
 - 1 tablespoon cider vinegar
 - 1 tablespoon coconut oil
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Start Cooking

For the Carrots

1. Preheat oven to 425°F (220°C).
2. Drizzle carrots with coconut oil, salt, and black pepper, and toss together to combine. Spread on a Gefen Easy Baking Paper-lined baking pan. Bake for 25 minutes, tossing every 10 minutes.
3. In a small bowl, combine honey, cider vinegar, and coconut oil for the dressing. Drizzle over the carrots and toss. Bake for a final five minutes.

Credits

Photography: Daniel Lailah

Styling: Amit Farber