

Garlic Roasted Carrots

Fresh garlic and garlic powder each bring slightly different notes to this roasted carrot recipe. These are so delicious – you might want to double the recipe!

Ingredients

- 1 pound carrots, peeled
- 2 tablespoons salted butter, melted
- 2 cloves garlic, minced
- $\frac{1}{2}$ teaspoon garlic powder
- salt and ground black pepper to taste
- 1 tablespoon minced fresh parsley (Optional)

Directions

1. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper.
2. Slice carrots on the diagonal into 1/4-inch-thick slices and place into a bowl. Drizzle with butter; stir in fresh garlic, garlic powder, salt, and pepper. Spread onto the prepared baking sheet in an even layer.
3. Roast in the preheated oven until carrots are lightly caramelized and soft, 20 to 22 minutes. Sprinkle with parsley.

SOURCE : ALLRECIPES