

These are very good. I just use thyme and skip the oregano and parsley. The carrot sticks don't need to be too small, the description makes it sound like matchsticks. I roast for about 20 minutes covered in foil and then remove the foil. NOTE: these are better if they're caramelized a little. However, I've been making them in my toaster oven and they get actually blackened on the bottom, so in my case I have to watch them carefully and stir them.

Roasted Carrots

By **Martha Rose Shulman**

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Total Time About 1 hour

Rating ★★★★★ (5,009)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

This dish is inspired by a roasted carrot antipasto served at the now [Oliveto Cafe](#) in Oakland, Calif. The oven-roasted carrots are tossed with lots of parsley and thyme, which offset the sweetness of the carrots. This recipe makes a soft and tender carrot in about 30 minutes in the oven, but if you like browned and caramelized edges, roast uncovered for all, or part, of the cooking time.

INGREDIENTS

Yield: Serves six

2 pounds carrots
1 teaspoon fresh thyme leaves
3 tablespoons extra virgin olive oil
Salt
freshly ground pepper
½ teaspoon dried oregano
3 tablespoons finely chopped flat-leaf parsley

PREPARATION

Step 1

Heat the oven to 400 degrees. Meanwhile, peel the carrots and cut into 2-inch segments, then quarter or cut into sixths lengthwise depending on size. Chop the thyme.

Step 2

Oil a sheet pan or a baking dish large enough to fit all of the carrots in a single layer. Place the carrots in a large bowl, and toss with the olive oil, salt, pepper, thyme and oregano. Spread in an even layer in the prepared pan or baking dish. Cover with foil, and place in the oven for 20 to 30 minutes. Uncover, and if the carrots are not yet tender, turn the heat down to 375 degrees and return to the oven for 5 to 10 more minutes. (For caramelized edges, roast uncovered for all, or part, of the cooking time.)

Step 3

Add the parsley, stir gently, and taste and adjust salt and pepper. Serve hot, warm or at room temperature.

TIP

Advance preparation: These will keep for four to five days in the refrigerator.

Private Notes

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