Za'atar Roasted Carrots

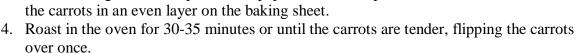
The following recipe and photography was provided courtesy of Julia of <u>A Cedar Spoon</u>.

Ingredients

- 16 ounces of carrots, left whole if they are small carrots or • cut into slices
- 3 tablespoons olive oil
- 2 garlic cloves minced
- 1-2 tablespoons za'atar •
- 1/2 teaspoon salt •
- 1/8 teaspoon black pepper •
- Fresh parsley, chopped (for garnish)

Instructions

- 1. Preheat oven to 400° F.
- 2. In a large mixing bowl whisk together the olive oil, garlic, za'atar, salt and pepper. Add the carrots and toss until the carrots are covered.
- 3. Line a baking sheet with parchment paper or foil and spread the carrots in an even layer on the baking sheet.



5. Remove from the oven and sprinkle with fresh parsley.

Notes

- 1. A drizzle of tahini garlic sauce on top is a delicious addition.
- 2. 2 tablespoons of za'atar can be overwhelming for some. Start with 1 tablespoon and add more as desired.

