

## Za'atar Roasted Carrots

The following recipe and photography was provided courtesy of Julia of [A Cedar Spoon](#).

### 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.
4. Roast in the oven for 30-35 minutes or until the carrots are tender, flipping the carrots over once.
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.