



Lemon Roasted Carrots

Processing and freezing carrots is a great way to preserve summer bounty for winter months.

Source: *Project Bread*

Servings

6

Ingredients

- 6 1/2 cups frozen sliced carrots
- 2 1/2 Tbsp vegetable oil
- 2 1/2 Tbsp lemon juice
- 1/2 tsp salt
- 1/4 tsp black pepper

Preparation

1. Toss frozen carrots with oil, lemon juice, salt, and pepper.
2. Place on sheet pan in a single layer and roast at 400°F for 20 minutes, until tender and golden brown.
3. Serve immediately.



Did You Know?

Baby-cut carrots are made from full-grown, thin carrots by peeling and cutting them to the desired size and shape. True baby carrots are harvested early and actually look like miniature carrots.

Dig Deeper

For information recipes, lessons, resources, guides, and more, visit:
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Carrots



Scarlet Nantes

Dragon

Yellowstone

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Harvest
of the month

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