

# *Roasted Curry & Lime Carrots*

Siena Duplan | [sienaduplan.com/food](http://sienaduplan.com/food)



Servings: 4-6

Prep: 5 mins

||| Cook: 15-20 mins

||| Ready in half an hour

## Ingredients:

- 6 whole **carrots**
- 1-2 tablespoons yellow **curry**
- the juice and zest from 1 **lime**
- **olive oil**
- **salt & pepper**
- *optional*: **honey, balsamic vinegar, and/or other root vegetables**

## Directions:

1. Preheat oven to 425°F
2. Peel and slice carrots in half length-wise
3. Drizzle baking sheet with olive oil and place carrots on baking sheet. Lightly toss in olive oil
4. Dust carrots with curry powder, half of lime juice and zest, salt, pepper, and if desired, honey and vinegar
5. Bake for 15-20 minutes until soft enough for a fork's touch