



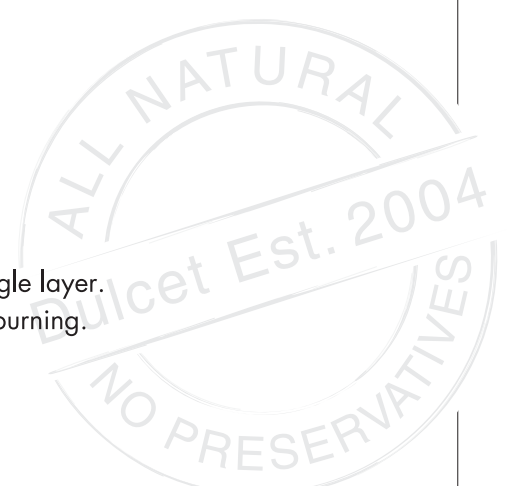
Roasted Carrots with Moroccan Spice

From dulcetcuisine.com

- 2 lbs carrots, 2" long sticks, 1/4" thickness
- 2 T olive oil
- 2 t Dulcet Moroccan Cooking Spice & Rub
- 1 T Fresh mint, julienne slice (optional)

1. Toss the carrots with the olive oil and Dulcet Moroccan Spice.
2. Place in a heavy roasting dish, large enough that carrots are in a single layer.
3. Roast carrots in 450 degree oven for 15 minutes, tossing to prevent burning.
4. Garnish with fresh mint, if using.

Serves 4



Notes: _____

From our test kitchen:

For even cooking, don't crowd the carrots in roasting pan.