

Caramelized Cumin-Roasted Carrots

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		vege oil spray
12		med to large carrots - peeled, cut on diag into 1/2" thick pieces
2	tablespoons	extra virgin olive oil
1 1/2	teaspoons	cumin seed
2	teaspoons	kosher salt

Preheat oven to 400. Spray large rimmed baking sheet with nonstick spray.

Combine carrots and all remaining in large bowl; toss to coat. Spread in single layer on prepared baking sheet. Roast carrots until tender and lightly caramelized, turning carrots over once, 35 to 40 minutes.