LEMON ROASTED CARROTS

INGREDIENTS

2 lbs fresh carrots
8 teaspoons olive oil
8 teaspoons of fresh lemon juice (about 2 juicy lemons)
1 large pinch of sugar
¼ teaspoon freshly grated black pepper
salt to taste
zest from 2 lemons

METHOD

Preheat oven to 400F.

Scrub carrots well, then pat dry. Cut carrots into bite-sized chunks, then toss in a bowl with remaining ingredients except for the lemon zest.

Spread carrots out on a large baking sheet and roast for 15-20 minutes, until slightly softened but not mushy. Toss with the lemon zest and serve immediately.