

Roasted Potatoes and Carrots

Prep Time 15 min
Cooking Time 30 min
Serves 5-6

Ingredients

- 1 lb. Carrots (peeled, halved lengthwise if thick)
- 1 lb. Baby Red or Yellow Potatoes (halved)
- 2 tbsp. Extra-Virgin Olive Oil
- 1 tbsp. Honey or Pure Maple Syrup
- 1 tsp. Ground Cumin
- 1 tsp. Smoked Paprika
- $\frac{3}{4}$ tsp. Kosher Salt
- $\frac{1}{4}$ tsp. Cayenne Pepper (omit if sensitive to spice)
- 1 tbsp. Fresh Rosemary (chopped)

Directions

- Preheat oven to 400 degrees
- In a large bowl add carrots, potatoes, oil, honey, cumin, smoked paprika, salt, and cayenne
- Toss to coat carrots and potatoes
- Line a large rimmed baking sheet with foil and spray with non-stick spray
- Place carrots and potatoes in a single layer onto the baking sheet
- Bake about 15 minutes and then toss
- Bake about 10-15 minutes longer until carrots and potatoes are browned in some spots and are tender when pierced
- Sprinkle with rosemary and toss