



Please note: Food images are representative only and not the actual cooked recipes.

Curried Roasted Carrots

SERVES 4 • PREP: 15 MINUTES • COOK: 30 MINUTES

V Vegetarian **VG** Vegan

INGREDIENTS

- 1kg carrots
- 2 tbsp olive oil
- 1 tbsp curry powder
- 1/2 tsp salt

METHOD

1. Preheat the oven to fan 180°C/360°F.
2. Peel and chop the carrots into 5cm lengths and quarter lengthways.
3. Mix the oil, curry powder and salt, then pour into a bowl with the carrots.
4. Toss the carrots until evenly coated.
5. Roast in the oven for 30 mins.



Bon Appétit!

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