

# Oven Roasted Carrots — Elote-Style

Makes 6 (1/2 cup) Servings

## Ingredients:

- 1½ pounds small to medium carrots peeled and halved lengthwise
- 3 Tbsp. olive oil
- 1/2 tsp. chili powder
- 1/3 cup lime juice
- 1/2 tsp. cumin
- 1 jalapeno, thinly sliced
- 2 cloves garlic, finely grated
- 2 tsp. honey
- 1/2 cup cilantro chopped
- 2 ounces cotija queso fresco, parmesan or feta cheese, crumbled
- Salt and pepper to taste



## Directions:

1. Preheat oven to 450 degrees F. Spray a 9"x9" glass baking dish with non-stick spray.
2. Arrange carrots on baking sheet and drizzle with olive oil, toss with chili powder and cumin, and season with salt and pepper.
3. Roast 15-20 minutes until tender when pierced with a fork.
4. Meanwhile, combine lime juice, jalapeno, garlic and honey in a small bowl. Season with salt and pepper to taste.
5. Arrange carrots on a serving platter and drizzle with sauce. Sprinkle with cilantro and crumbled cheese.
6. Serve hot or at room temperature. Enjoy!

## Nutritional facts per ½ cup serving:

Calories: 147 • Fat: 2g • Sodium: 188mg • Carbohydrates: 15g • Dietary Fiber: 3g • Protein: 3g

Source: reprinted with permission from *Platings and Pairings*