



Garlic Roasted Rainbow Carrots and Beets

Rarely you will see rainbow carrots in your local produce department. I find them at Farmers Markets or in my produce bi-monthly delivery service Farm Fresh To You. (www.farmfresh toyou.com).

Preheat oven to 375°F
Prepare a baking sheet with foil, spray with olive oil

2 bunches	rainbow carrots, cleaned and sliced into 1/2" to 3/4 inches
5 medium	golden beets (or red), peeled and cubed
1/4 cup	Roasted garlic olive oil (see sources)
1/2 tsp	sea salt
2 T	course brown sugar
3 sprigs	fresh thyme

1. In a large bowl, coat the carrots and beets with the olive oil. Pour out onto the prepared baking sheet into a single layer. Sprinkle salt and sugar over the vegetables. Take and crush 2 of the sprigs of thyme between your fingers on top.
2. Place into preheated oven. Bake for 60 minutes. Test with a fork a few of the pieces of carrots to see if when you pierce with the fork it is not forced.
3. Using a slotted spoon, drain the vegetables and place into serving dish. Take the last reserved sprig of thyme and place it on top for decoration.

Temecula Olive Oil Company
www.temeculaoliveoil.com
[Roasted Garlic Oil](#)

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