

## **STEAM-ROASTED CARROTS WITH PAPRIKA**

*(inspired by Fine Cooking)*

5 large carrots, cut any way you like  
drizzle of olive oil to coat them  
1/4 teaspoon paprika  
salt and black pepper to taste

Heat the oven to 440 F.

Place the cut carrots in a large bowl, drizzle with the olive oil, and sprinkle spices all over.

Mix well to coat.

Line a baking dish with aluminum foil to allow for easier cleaning later. Make sure to use a rimmed baking sheet, not a baking utensil with tall sides, that will prevent proper browning. Arrange the carrots on a single layer, cover the baking sheet with aluminum foil, and place in the oven for 15 minutes.

Carefully remove the aluminum foil (use tongs), and leave it in the oven for 20 to 25 minutes more, moving the pieces around after 10 minutes. Serve right away.