



Roasted baby carrots

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

12 baby carrots, with green tops

1 tbsp olive oil

Salt

Pepper

(For)varm ovnrummet til 230°C i Varmluft med damp

Peel the carrots and cut the green tops down to 2 cm.

Brush the carrots with the olive oil, season with salt and pepper and place on a baking tray that has been lined with baking paper. Put the tray into the preheated cooking space. Cook.

Sæt retten ind

Varmluft med damp 230°C i 10 Min.

Tilbehør

Baking tray

Yderligere oplysninger

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