

Chili-Lime Roasted Carrots

Food Network Magazine - October 2020

1 1/2 pounds peeled carrots
1 tablespoon olive oil
big pinch salt
big pinch pepper
2 tablespoons sour cream
1 tablespoon olive oil
1 tablespoon lime juice
1/4 teaspoon chili powder
salt
crumbled queso fresco
cheese (for garnish)
roasted pepitas (for garnish)
cilantro (for garnish)

Preheat the oven to 450 degrees.

On a baking sheet, toss the carrots with olive oil and salt and pepper.

Roast until tender and browned, about 25 minutes.

In a bowl, whisk the sour cream, olive oil, lime juice and chili powder. Season with salt. Drizzle over the carrots.

Sprinkle with queso fresco, pepitas and cilantro.

Per Serving (excluding unknown items): 306 Calories; 33g Fat (94.9% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 22mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 6 1/2 Fat.