

Roasted Carrots with Mustard and Dill

Recipe by Jess Thomson, from *Dishing Up Washington*

Nash's Organic Produce in Sequim is known for its sweet, crunchy Nantes carrots, which grow particularly well in cool climates and the alluvian soil that covers the northeastern portion of the Olympic Peninsula that Nash's calls home. Roasted, they become even sweeter.

You can cut the tops off the carrots entirely, if you'd like, but I prefer to leave about ¼ inch untrimmed — I like how the little green sprouts look, and they're perfectly edible.

4 servings

- 8 medium Nantes or regular carrots (about 1¼ pounds), peeled and halved lengthwise
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons whole grain mustard
- Salt
- Freshly ground black pepper
- 1 tablespoon finely chopped fresh dill

1. Preheat the oven to 400°F.
2. Mix the carrots, oil, mustard, and salt and pepper to taste together in a casserole dish large enough to hold the carrots in a single layer. Turn the carrots cut sides down, and roast for 25 to 30 minutes, until tender.
3. Sprinkle the dill on top, pile the carrots into a serving dish, and serve immediately.