Toaster Oven Roasted Carrots

Cost: $1.25 per serving

- 1 bunch fresh carrots (about 5 medium), washed and scrubbed under running water
- 1-2 teaspoons olive or canola oil
- Salt and pepper, to taste
- (optional) 1/2 teaspoon dried parsley
- (optional) 1/2 teaspoon balsamic vinegar

Tips: Cut off the green tops of the carrots before roasting. Peel carrots if desired, but it's not necessary if they are scrubbed well. Try other spices and herbs such as garlic powder, cumin, curry powder or turmeric.

Preheat toaster oven (or oven) to 450°F. Arrange carrots in a single row on baking sheet. Drizzle with oil and gently toss the carrots to evenly coat with oil. Sprinkle with salt, pepper and dried parsley. If not using balsamic vinegar, roast carrots for 25 minutes, rotating the pan halfway through.

If using balsamic vinegar, remove pan after 20 minutes, drizzle carrots with balsamic vinegar and shake pan to coat them evenly. Return carrots to the toaster oven and cook for another 5 minutes until most of the vinegar has been absorbed.