

# ROASTED CARROTS WITH THYME AND GARLIC

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 1¼ HR

*An intense caramelization of the carrots concentrates their flavor and brings up their sweetness until they're almost like candy—but the roasted garlic and thyme keep the dish on the savory side.*

- 2** tablespoons extra-virgin olive oil
- 2½ lb** large carrots, halved lengthwise diagonally
- 1** tablespoon unsalted butter
- 1** (2- to 3-inch) head of garlic, cloves separated but left unpeeled
- 3** sprigs fresh thyme
- ¼** teaspoon Maldon sea salt
- ⅛** teaspoon black pepper
- ½** cup water

- Put oven rack in middle position and preheat oven to 400°F.
- Heat oil in a 12-inch heavy ovenproof skillet over moderately high heat until very hot and just beginning to smoke, then add half of carrots, cut sides down, and cook, undisturbed, until they begin to brown, 12 to 15 minutes. Transfer to a plate. Brown remaining carrots in same manner but leave in skillet. Add butter and stir once, then return carrots on plate to skillet. Continue to cook over moderately high heat, turning frequently, until carrots are golden brown on edges, about 5 minutes more.
- Add garlic, thyme, sea salt, pepper, and water and cover skillet tightly with foil. Roast in oven until carrots are tender, about 20 minutes.
- Remove foil and continue roasting, turning over carrots with tongs occasionally, until edges are slightly crisp, 10 to 15 minutes more. Serve alongside the lamb.

**COOKS' NOTE:** If roasting lamb (page 188) at the same time, roast lamb in middle of oven and carrots in lower third.