

## Roasted Carrots with Kalamata Olives

"I'm still trying to use up the remaining carrots that I harvested a couple weeks ago. This is a good recipe for those smaller carrots that tend to get picked over. The recipe that I used comes from my good friend, and former longtime New Leaf Market Board member and current Board facilitator, Heidi Fox. Kalamata olives are not local but add a significant amount of flavor to this slightly sweet (from the fresh carrots) and savory recipe."

*Anthony*

Pre-heat oven to 400 degrees.

Approximately 1 pound of locally grown small carrots, washed and sliced in half  
(think the size of those "baby" carrots you can buy at the supermarket that are actually full size carrots whittled down to a small size).

½ cup of Kalamata olives – pitted best

4 (or more) locally grown garlic cloves peeled and sliced in half

¼ tsp salt

3 tsp of locally grown Meyer lemon juice

3 tbs of olive oil

Mix all ingredients in a bowl and put in a glass baking dish. Roast 35 to 45 minutes

Contributed by Anthony Gaudio, from Heidi Fox, Sustainable Tallahassee, April, 2013

