

MORTON & BASSETT SPICES®

Spicy Carrots



- 2 pounds carrots, cut into ½ inch slices
- 2 tablespoons olive oil
- A pinch of salt
- 1 teaspoon Morton & Bassett Chili Powder
- 1 teaspoon Morton & Bassett Ground Cumin
- ½ teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Ground Coriander
- 1 teaspoon Morton & Bassett Rainbow Peppercorns with Allspice
- 3 tablespoons cilantro, chopped
- ½ lime, juiced

Preheat the oven to 450°F. In a small bowl, combine olive oil, M&B Chili Powder, M&B Ground Cumin, M&B Garlic Powder, and M&B Ground Coriander. Mix well to combine. Drizzle oil over carrots, toss to coat, and set in a parchment lined baking sheet. Bake for 20-25 minutes, until carrots are tender. Plate carrots on a serving dish. Top with lime juice, M&B Rainbow Peppercorns with Allspice, and cilantro.

Servings: 4 | Time: 30 minutes



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