

## vegetarian



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## the best whole-baked carrots

**servings**  
4

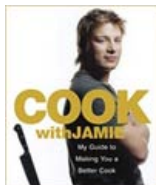
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## method

*I love cooking any type of carrot in this way. By cooking them first covered by tinfoil, they steam and exchange flavours with the herbs and garlic. Then when you remove the foil they start to roast and sweeten. A really simple method but one that gives incredibly delicious results!*

Preheat your oven to 200°C/400°F/gas 6. Toss your carrots with a good glug of olive oil, a splash of vinegar, salt and pepper, the thyme sprigs and the garlic cloves. Place in a roasting tray or earthenware dish, cover tightly with tinfoil and cook for 30 to 40 minutes until just tender. Remove the foil and cook for a further 10 minutes until the carrots have browned and caramelized nicely.



• from [Cook With Jamie](#)

## ingredients

- 750g/1lb 10oz young bunched carrots, different colours if possible, washed and scrubbed
- olive oil
- herb or red wine vinegar
- sea salt and freshly ground black pepper
- a few sprigs of fresh thyme
- 3 cloves of garlic, crushed

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