Roasted Carrots with Rosemary and Sage

18 medium-size carrots
2–3 tablespoons olive oil
2 6-inch stems of fresh rosemary
10 fresh sage leaves
Sea salt

PREHEAT OVEN to 400 degrees.

Peel the carrots and trim their ends. Discard the ends. Unless they are very thin, slice carrots lengthwise. Very thin carrots can be roasted whole. They should be of uniform size.

Place the carrots on a heavy baking sheet and pour the olive oil over them. Using your hands, rub the oil onto all sides of the carrots to coat them thoroughly.
On a cutting board, use a knife to scrape the rosemary leaves from the stems. Discard the stems and chop the leaves to release the flavor. Sprinkle the chopped rosemary leaves over the carrots.

Wash and dry the sage leaves. Remove any long stems and discard them. Stack the leaves and roll them into a thin tube. Chiffonade the leaves by chopping finely from one end of the tube to the other. Sprinkle the sage “ribbons” over the carrots evenly.

Place the baking sheet in the center of the oven and roast the carrots for 50 minutes to 1 hour, turning once at 25–30 minutes. Roasting time will vary depending on the thickness of the carrots.

Carrots are best when they are browned on all sides and soft.

Remove the roasted carrots from the oven and sprinkle with sea salt.

Serve immediately.

Serves 4–6 as a side dish.