

Roasted Carrots and Kale with Cranberries

From – *Robin Dutt*

2 lb carrots peeled and sliced
olive oil
salt and pepper to taste
1 or 2 bunches kale, stems removed and chopped
½ cup dried sweetened cranberries
2 Tbsp salted sunflower seeds

- Preheat oven 450.
- Line baking sheet with parchment paper
- Roast carrots on baking sheet with 2 Tbsp olive oil, salt and pepper for about 20 minutes until tender. Stir as needed.
- Add kale on top of carrots. Drizzle with a little more olive oil, salt and pepper. Roast 5 more minutes.
- Put in salad bowl. Add cranberries and sunflower seeds.
- Toss and serve.



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