

# Roast Carrots and Potatoes

Serves: 4

Total Time: 1 hr

## Supplies

- 1 chef's knife
- 1 cutting board
- Parchment paper
- Baking sheet
- 1 large bowl
- 1 whisk

## Ingredients

- 1 lb baby potatoes, halved
- 1 lb carrots, chopped
- 1 onion, medium
- 4 tbsp olive oil
- 1 tbsp Italian seasoning
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp black pepper
- ½ tsp salt
- ¼ cup Parmesan cheese, grated
- 2 tbsp parsley, minced

## Instructions

- Preheat your oven to 400°F
- Line a baking sheet with parchment paper
- Place potatoes, carrots, and onion in a large mixing bowl.
- Add the olive oil, Italian seasoning, garlic powder, onion powder, salt, and pepper, and mix well.
- Transfer the vegetables to the lined baking sheet and spread them out so they're in a single layer. Sprinkle Parmesan cheese over top and bake for 40-45 minutes, until the potatoes and carrots are tender
- Remove the pan from the oven and sprinkle parsley over top.
- Serve and enjoy!

