# Roasted carrot and butterbean salad

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 2:

4 small carrots, sliced in half lengthways
400g can of butterbeans, drained
large handful of spinach, ripped
1 spring onion, chopped
small handful of diced feta cheese
olive oil
mint
thyme

## Instructions

1. Boil the carrots for about 15 minutes.
2. Put oven on at 200 degrees C.
3. Add carrots to baking tray and toss with thyme and oil
4. Roast for about half an hour, depending on how crispy you want them.
5. Set the spinach on the plate, followed by the butterbeans and cheese.
6. Set the carrots across the top, and sprinkle over the spring onions and herbs.