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Sesame Carrots

Prep Time: 5 mins

Total Time: 5 mins

Ingredients

- 2 cup(s) carrot(s), baby
- 1 tablespoon sesame seeds, toasted
- 1 pinch thyme, dried
- 1 pinch salt, Kosher

Preparation

Toss carrots with sesame seeds, thyme and kosher salt in a small bowl.