Make these flavor-packed  air fryer carrots tonight! They come out crispy, fork-tender, and smothered with  herbs!

## Tips for making carrots in an air fryer

- To ensure your carrots cook evenly, I like to cut them all to about the same length and width. That means the thicker part of the carrot gets cut in half or even quarters.
- There is no need to peel your carrots. The outer skin will be perfectly cooked without taking the time to peel them.
- To save even more time, use baby carrots. The cooking time stays the same.
- Use just a few tablespoons of oil. You want them to have a nice coating but don’t overdo it.
- Use lots of herbs and spices! The herbs really enhance the flavor of the carrots and can be switched up depending on your mood and what you have on hand.

## Ingredients

- 1 pound carrots
- 3 tablespoons olive oil
- 1 teaspoon parsley flakes
- 1 teaspoon dried oregano
- 3/4 teaspoon salt
- 1/2 teaspoon ground thyme
- 1/4 teaspoon black pepper

## Instructions

1. Preheat the air fryer to 400°F.
2. Slice carrots into 2-inch rounds. Halve or quarter any thicker parts of the carrots to ensure all of the pieces are about the same size.
3. Place the carrots in a medium bowl.
4. Drizzle carrots with olive oil, parsley, oregano, salt, thyme, and black pepper.
5. Toss carrots to coat evenly.
6. Arrange carrots in the basket or tray of your air fryer in an even layer. Some overlap is okay.
7. Air fry for 10 minutes, shaking halfway through. Carrots are done when a fork can slide into the center of them easily.

Serve and enjoy!

Notes

Air fryer cook times may vary. Keep an eye on the carrots as it may take 8-12 minutes to cook, depending on your air fryer model.