

## Honey Balsamic Roasted Carrots



Servings:

**4 servings**

Prep Time:

**10 minutes**

Cook Time:

**30 - 40 minutes**

### Ingredients

- 2 bunches **Rainbow Carrots**, peeled
- 2 tbsp **Olive Oil**
- 2 tbsp **Balsamic Vinegar**
- 2 tbsp **Honey**
- ¼ tsp **Salt**
- ¼ tsp **Black Pepper**

### Method of Preparation

#### Step 1

Preheat oven to 400°F. Wash and peel carrots. Cut in half the long way.

#### Step 2

Mix olive oil, honey and balsamic vinegar in a separate bowl.

#### Step 3

Pour over carrots and toss to coat.

#### Step 4

Place on parchment lined sheet pan. Drizzle remaining liquid over carrots. Sprinkle with salt and pepper.

Roast for 30-40 minutes or until tender, flipping halfway through.

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