

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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