

Honey-Balsamic Carrots w/ Almonds & Craisins



Servings:

5 servings

Prep Time:

10 min.

Cook Time:

25 min.

Ingredients

- 1 lb **Carrots**, washed, peeled
- 1/2 tsp **Salt / Onion & Garlic Powder**
- 1/4 tsp **Pepper**
- 1 tbsp **Olive Oil**
- Glaze: --
- 2 tbsp **Butter**, melted
- 1/2 tbsp **Balsamic Vinegar**
- 2 tbsp **Honey**
- Top With: --
- 2 tbsp **Slivered Almonds**
- 1/4 cup **Craisins**
- 1 tbsp **Honey**
- 1 tbsp **Balsamic Glaze**

Method of Preparation

Step 1

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

Step 2

Cut the carrots in half and then cut them down the center. Toss them with olive oil and spices. Spread them out on the baking sheet and roast for 15 minutes.

Step 3

In a bowl mix together the glaze ingredients.

Step 4

After 15 minutes of roasting, remove the carrots from the oven and reduce to 375°F.

Add the carrots to the bowl with the glaze and toss evenly. Return them back to the sheet pan and roast for an additional 10 minutes.

Step 5

Add the roasted carrots to a serving dish, top with slivered almonds, craisins, honey, and balsamic glaze drizzle. Enjoy!

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