

Garlic Roasted Carrots

Ingredients

- 24 baby carrots, tops trimmed
- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 5 cloves garlic, minced
- 1 teaspoon dried thyme
- 2 tablespoons chopped parsley
- Seasoning



Method

1. Preheat oven to 190 degrees C. Lightly oil a baking sheet or coat with non-stick spray.
2. Place carrots in a single layer onto the prepared baking sheet. Add olive oil, balsamic vinegar, garlic and thyme; season with salt and pepper. Gently toss to combine.
3. Place into oven and bake for 35-40 minutes or until tender.
4. Serve immediately, garnished with parsley, if desired.

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