

Roasted Carrots

A little Aged Balsamic adds an extra level of sweetness on these fresh carrots.

Servings: 3-4

1 Pound of Fresh Carrots, organic multi colored

2 Tablespoons More Than Olives Arbequina Extra Virgin Olive Oil

1 Tablespoon More Than Olives Traditional Aged Balsamic

1 Tablespoon Local Honey

Salt & Pepper

Fresh Thyme Leaves, for garnish

Preheat the oven to 400 degree F. Line a roasting pan or rimmed baking sheet with parchment paper or foil.

Wash the carrots and trim the tops. Peel the carrots to remove the skin, leaving them whole.

In a small bowl, whisk together the honey, More Than Olives Arbequina Olive Oil, and More Than Olives Aged Balsamic. Place the carrots in your pan and brush with this mixture. Season to taste the carrots with salt and pepper.

Place the carrots in the oven and roast, stirring and re-brushing the carrots occasionally. Roast until the carrots are tender and just starting to brown, approximately 30 to 35 minutes.

Transfer the carrots to a serving dish, and garnish with the thyme.