

# Balsamic Roast Carrots

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*Balsamic vinegar is naturally sweet so it is the perfect pairing to sweet carrots. In this recipe, baby carrots are roasted in oil and balsamic vinegar, along with a little fresh thyme. The perfect side dish and the perfect accompaniment to any roast meat.*

## Ingredients:

225g baby carrots  
2 tbsp. olive oil  
2 tbsp. balsamic vinegar  
1/2 tsp. each salt and pepper  
1 tsp. freshly picked thyme leaves

## Directions:

1. Preheat oven to 220C. Line a baking tray with foil.
2. Toss the carrots with the oil, balsamic, salt, pepper and thyme in a bowl. Tip onto the prepared tray in a single layer and pour over any extra oil and vinegar in the bowl.
3. Bake for 30 minutes, turn over and bake for another 10-15 minutes or until cooked through to your liking.

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