

BALSAMIC ROASTED CARROTS

Ingredients

- 4-6 **carrots**, quartered lengthwise
- 2 Tbsp **olive oil**
- 1 Tbsp **balsamic vinegar**
- ½ tsp **salt**
- ¼ tsp **black pepper**

Instructions

- 1.** Preheat oven to 450° F.
- 2.** In a roasting pan, combine the carrots, oil, vinegar, salt and pepper. Toss to coat.
- 3.** Roast for 20-25 minutes, tossing occasionally, until lightly caramelized and tender but still firm.