

Garlic Roasted Carrots



Ingredients:

- 24 baby carrots
- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 1 clove garlic, minced
- 1 teaspoon dried thyme
- Kosher salt and freshly ground black pepper, to taste
- 1 tablespoons chopped parsley leave
- Cooking spray

Directions:

1. Preheat oven to 375 F. Lightly oil a baking sheet or coat with nonstick 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, to taste. 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.

Makes 6 servings



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