Roasted Baby Carrots

Ingredients

1/4 c Balsamic Vinegar

1/4 c Olive Oil

2 T Maple Syrup

1/2 t Red Pepper Flakes

1 1/2 lb Baby Carrots

0 ds Salt

0 ds Ground Black Pepper

2 T Parsley (chopped)

Instructions

1.Preheat oven to 400°. In a large bowl, combine vinegar, oil, syrup, and red pepper flakes.

2.Add carrots, season with salt and pepper and toss to coat. Place carrots on a large baking sheet lined with parchment paper, being to sure not to overcrowd.

3.Roast until carrots are fork-tender and slightly charred, 30 minutes. Garnish with parsley to serve.