

## Description



These Balsamic Roasted Carrots are caramelized in a delicious glaze of Bourbon Maple Balsamic Vinegar and honey. They are an super easy side dish that is perfect for any occasion!

## Ingredients:

- 1 lb. baby carrots
- 2 T. The Olive Tap's [Natural Buttery Olive Oil](#), divided
- 2 T. The Olive Tap's [Bourbon Maple Balsamic Vinegar](#)
- 1 T. honey
- 1/4 t. The Olive Tap's Kosher Flake Sea Salt

## Directions:

1. Preheat oven to 400°F. In a small bowl, whisk together 1 T. Natural Buttery Olive Oil, Bourbon Maple Balsamic Vinegar and honey. Set aside.
2. Toss the carrots in the remaining olive oil and sea salt to coat. Spread in a single layer on a baking sheet lined with parchment paper.
3. Roast until the carrots start to brown and are almost tender but not completely cooked through, about 15 to 18 minutes.
4. Drizzle the oil, balsamic, honey mixture over the carrots and toss to coat completely. Continue roasting until the carrots are tender and glazed, about 5-8 minutes more.

Recipe by Karen, Colorado Springs

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/balsamic-roasted-carrots/>

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**Date**

12/03/2024