



Roasted Carrots

- Carrots – Skinned and tops removed
- California Arbequina Extra Virgin Olive Oil
- Honey Ginger Balsamic Vinegar
- Black Pepper

Preheat oven to 400°F.

Cut carrots in half lengthwise.

Boil carrots for 5 minutes or until just prior to the carrots becoming soft.

Remove from boiling water into a strainer. Blanche with cold water.

Toss carrot segments in olive oil and place on cookie sheet.

Drizzle carrots with Honey Ginger Balsamic Vinegar and black pepper.

Roast in oven uncovered for 20 minutes on center rack (carrots may have slightly blackened edges to them).

6141 N Courtenay Pkw y Ste. C.
Merritt Island, FL 32953

Monday – Friday 10:00 am to 5:00 pm
Saturday 11:00 am to 4:00 pm
Closed Sunday

321-872-0812
contact@atoasttoallthings.com
www.atoasttoallthings.com