

MAPLE GLAZED CARROTS

Ingredients

2 lbs. of baby carrots, peeled 2 tablespoons olive oil 3 tablespoons maple syrup 1/4 teaspoon salt pepper to taste



Preheat oven to 425 degrees.

Whisk olive oil and maple syrup with salt and pepper.

Toss carrots in maple mixture until evenly coated.

Cook for 30-40 minutes, flipping the carrots halfway through. Carrots should be lightly browned on both sides. Serve warm

