

Honey Ginger Glazed Carrots



Prep Time: 15 minutes

Cook Time: 15-20 minutes

Serves: 4

Ingredients

- 1½ tbsp. [Gustare Honey-Ginger Balsamic Vinegar](#)
- 2 tbsp. [Gustare Blood Orange Extra Virgin Olive Oil](#)
- 1 tbsp. freshly squeezed orange juice
- 1 tbsp. [Lemon Blossom Sicilian Honey](#)
- 1 tbsp. fresh thyme leaves
- 1 tsp. sea salt
- ¼ tsp. black pepper, freshly ground
- 2 packages baby rainbow carrots (1½ pounds)

Directions

Preheat oven to 375 degrees. In a large bowl, combine Honey-Ginger balsamic, Blood Orange olive oil, juice, honey, herbs, and seasonings. Add carrots and coat well. Spread onto baking sheet and roast, uncovered, 15-20 minutes or until fork tender. Enjoy!