INGREDIENTS

- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 (8 ounce) package baby carrots
- 2 tablespoons balsamic vinegar

INSTRUCTIONS

1. Preheat oven to 425 degrees F (220 degrees C). Line a 9x13-inch baking pan with aluminum foil.
2. Combine olive oil, salt, pepper, and carrots in a bag; toss to coat. I use the carrot bag. Pour the carrots into the prepared baking pan.
3. Bake in the preheated oven until tender, about 30 minutes. Sprinkle the balsamic vinegar over the carrots; shake the pan to coat evenly. Return to oven and bake until the liquid is absorbed, 5 to 10 minutes. Serve hot.

RECIPE COURTESY OF ALL RECIPES

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