



Roasted Carrots and Onion with Honey Balsamic Dressing

Ingredients

2 bunches baby carrots, ends cut off
10 small white onions, peeled, cut in half
2tbs olive oil
3tbs balsamic vinegar
2tbs honey

Instructions

Preheat a fan-forced oven to 180° Celsius/350° Fahrenheit.

Line a baking tray with baking paper, spread carrots and onions on tray.

In a small bowl combine olive oil, balsamic vinegar and honey. Drizzle evenly over vegetables and toss to coat.

Place in oven and bake for 30-40minutes or until vegetables are tender and golden.

Serve.



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