



French Cuisine


MADE SIMPLE

French Roasted Carrots

Carottes rôties

 3-4 people

 5 mins prep time

 40 mins total time

 Easy

INGREDIENTS

- 7 large (500 g) carrots
- 4 tb olive oil
- 2 tb balsamic vinegar
- 1 tb chopped garlic
- 1 tsp parsley
- 1 tsp salt
- ½ tsp pepper



DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. Peel and cut the carrots long ways, in halves or quarters (for larger carrots).
3. Spread the carrots on a baking sheet.
4. Combine and mix the remaining ingredients in a bowl.
5. Cover the carrots top and bottom with the marinade.
6. Bake for 30-40 minutes. Halfway through baking, turn the carrots over with tongs.
7. Serve with your favorite dish and enjoy!

Bon Appetit!
Emilie Anne 

