

Honey-glazed Roast Carrots



Ingredients

- 1kg [Chantenay or other small carrots](#)
- 3 tbsp [sunflower oil](#)
- 2 tbsp white wine vinegar
- 2 tbsp [clear honey](#)

Method

1. Heat the oven to 190C/170C fan/gas 5. Tip the carrots into a [roasting tin](#) and toss with the sunflower oil and some salt and pepper. Roast for 30 mins.
2. Drizzle the vinegar and honey over the carrots, toss well and return to the oven for a further 20 mins.

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