

Roasted Carrots with Maple Syrup and Thyme

Ingredients:

- Carrots (peeled)
- Olive oil
- Salt
- Pepper
- Pure maple syrup
- Leaves from 3 thyme sprigs

Instructions:

1. Preheat the Oven:

Heat your oven to 400°F (200°C).

2. Prepare the Carrots:

Peel the carrots and place them on a roasting pan. Ensure the carrots are in a single layer, not piled up, to prevent steaming.

3. Season the Carrots:

Drizzle the carrots with olive oil, and season with salt, pepper, and a little bit of pure maple syrup. Add the leaves from 3 thyme sprigs.

4. Toss the Carrots:

Toss the carrots well to ensure they are evenly coated on all sides.

5. Roast the Carrots:

Place the pan in the oven and roast for about 20 minutes, or until the carrots are lightly browned on the bottom and can be pierced with a fork. Thicker carrots may require more time.

6. Serve:

Serve the carrots with the caramelized, glistening bottom side up. Enjoy!