

Balsamic Roasted Carrots

(Adapted from [Flat Belly Diet Recipes](#))

1 small bag of baby carrots
1/4 cup extra virgin olive oil, divided
1 tablespoon balsamic vinegar
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper

Preheat oven to 450°F.

In a roasting pan, combine the carrots, 2 tablespoons oil, vinegar, salt, and pepper. Toss to coat. Roast for 20 to 25 minutes, tossing occasionally, until lightly caramelized and tender but still firm. Drizzle with the remaining oil.