



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

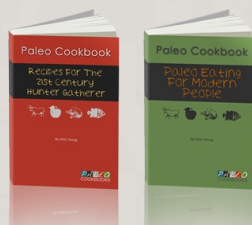
Preheat a fan-forced oven to 180° Celsius/350° Fahrenheit.

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.



The Paleo Cookbooks provide you with a range of dishes for every occasion - from light no-fuss meals through to dinner parties, family celebrations and summer salads. Simple and Easy to Create Recipes with clear step by step instructions you will be able to produce paleo friendly meals that get rave reviews from friends and family every- time! www.paleocookbooks.com