Sweet & Spicy Roasted Whole Baby Carrots

Spicy · Serves 4–6

Ken's note: TBD

Ingredients

- 1½ lb whole baby carrots, washed and dried
- 2½ Tbsp olive oil
- 2–3 Tbsp maple syrup or honey
- 1½ tsp chili paste (Calabrian, sambal oelek, or sriracha)
- ½ tsp chili flakes, or a little sliced fresh chili
- ½ tsp garlic powder
- ½ tsp ground cumin (optional)
- Black pepper
- Salt
- Chopped parsley or basil, for serving

Method

1. Heat the oven to 425°F. Toss the carrots with the oil, maple syrup or honey, chili paste, chili flakes, garlic powder, cumin, and pepper. Spread in a single layer, cover loosely with foil, and roast 15 minutes. Uncover, turn, and roast 15–20 minutes more, until caramelized and tender. Taste and salt at the end. Garnish with the herbs.