

Miso Glazed Carrots

It's all about those side dishes! These glazed carrots are simple and packed with flavour.

Course Side dish
Cuisine Vegan

Servings

2 PEOPLE

Ingredients

- 1 kilo carrots
- 1 tbsp sesame oil
- 1 tsp garlic granulates
- 1 tsp chili powder
- 3 tbsp maple syrup or agave
- 1 tsp ginger powder
- 1 tbsp miso

Instructions

1. Preheat your oven to about 200 degrees celcius or 400 farenheit mix all the glaze ingredients in a bowl and clean the carrots Cut the carrots in your desired shape or leave them whole, cover them with the glaze (saving about 1/3) and place them on a piece of parchment paper.

2. Roast the carrots for about 30 minutes or until tender when poked with a fork. Cover them with the rest of the glaze and roast for another 5 minutes. enjoy!