



## Roasted Shallots and Carrots

### **Ingredients:**

- 2 Tbsp Olive Oil
- 3 Tbsp Grainy Mustard
- 3 Tbsp Brown Sugar
- 1 Tbsp Cider Vinegar
- 1 ½ lbs. Shallots – root ends trimmed
- 1 lb. Carrots – Cut into 2-inch pieces
- Coarse Ground Salt
- Coarse Ground Pepper
- 2 Tbsp Butter

### **Directions:**

In a small bowl, whisk together oil, mustard, brown sugar and vinegar. In a roasting pan, toss shallots and carrots with mustard mixture. Season with salt and pepper.

Arrange vegetables in a single layer and roast till tender, about 40 minutes, stirring after 20 minutes. Stir in butter before serving. Enjoy!