

Maple Glazed Spiced Carrots

Ingredients:

1 share carrots, peeled and sliced
2 TBS maple syrup
1 TBS olive oil
1 TBS Aleppo pepper
1 tsp ancho chili
Salt and black pepper

Preheat oven to 375. Place carrots in a large pot and cover with water. Season with salt and bring to a simmer. Cook until just tender- about 5-7 minutes. Drain and let dry.

Combine remaining ingredients and toss carrots to coat. Spread in one layer on pan and roast for 49 minutes turning once during cooking.

Serve warm.