

CARROTS WITH FETA

INGREDIENTS

- 8-10 carrots, peeled and chopped lengthwise
- bunch pine nuts, roasted
- feta cheese, diced
- oregan
- thyme
- 5 Tbs balsamic vinegar
- 2 Tbs honey
- 1 Tbs mustard
- 6 Tbs olive oil
- salt and pepper
- basil, torn
- parsley, torn
- chives, finely chopped
- 4 garlic cloves, chopped

Mix carrots, 3 Tbs olive oil, garlic cloves, oregano, thyme and place in pre-heated oven to 225°C for 10 mins.

Mix balsamic, 3 Tbs olive oil, honey, mustard, chives, basil, parsley pour onto and mix with carrots and leave in oven until carrots are tender, around 10 to 15 mins. more.

Let it cool and decorate with feta and pine nuts.



