

Roasted Carrots

¼ tsp. Sunset Seasoned Salt

1 ½ tsp. cumin

3 Tbsp. orange juice

2 Tbsp. Caribbean Mango Tequila Sauce

1 Tbsp. Oh! So Garlic

2 lbs. carrots peeled

3 Tbsp. olive oil

Preheat oven to 400°F. Mix Sunset Seasoned Salt, cumin, orange juice, Caribbean Mango Tequila Sauce & Oh! So Garlic in a bowl to make sauce. Spread carrots on baking sheet, drizzle with olive oil and toss around. Drizzle sauce over top and make sure well combined. Bake 30 minutes.