

Moroccan Roasted Baby Carrots

September 23rd, 2025

This recipe serves: 6

Prep Time: 00:15

Cook Time: 00:30

This simple recipe for Moroccan Roasted Carrots is a flavorful side dish. The sweet, caramelized sugar sauce is contrasted with a spicy and savory finishing sauce to provide the perfect accompaniment to any Moroccan cuisine.

Ingredients:

3 Tablespoons Olive Oil

1.5 Tablespoons Brown Sugar

1/2 Teaspoon Salt

1.5 lbs Baby Carrots, rinsed and dried

Finishing Sauce

2 Tablespoons Orange Juice

1/2 Teaspoon Aleppo Chili Pepper or Chili Flakes

1/4 Teaspoon Cumin

1/8 Teaspoon Cinnamon

1/4 Cup Cilantro, finely chopped

Directions:

Preheat oven to 425° F.

In a small bowl mix the Olive Oil, the Brown Sugar, and the Salt.

Toss the Brown Sugar mixture with the Baby Carrots.

Arrange the Carrots in a single layer on a parchment-lined sheetpan.

Roast for 12 minutes.

Stir or flip the Carrots, ensuring they are covered with the Brown Sugar mixture.

Roast for another 12 minutes.

Stir or flip the Carrots again, ensuring they are covered with the Brown Sugar mixture.

Roast for another 10 minutes, then remove from the oven.

The Carrots should be tender and caramelized.

Allow the carrots to cool for 10 minutes.

Whisk together the ingredients for the Finishing Sauce.

Drizzle across the Roasted Carrots.

Sprinkle with Cilantro and serve.