

## Umami Rainbow Carrots

SAVORY *Recipe with Coconut Aminos*  
by Lauren @Majesticgarlic



### INGREDIENTS

1 Tbsp Majestic Garlic Original Creamy Garlic Spread  
2 Tbsp Coconut Secret Coconut Aminos  
1 bunch rainbow carrots, stems removed, peeled  
1/8 cup slivered almonds

### INSTRUCTIONS

Preheat oven to 425 degrees F.  
In a bowl, whisk together Majestic garlic spread with Coconut Secret Coconut Aminos.  
Cut peeled carrots in half longwise and lay out on a cookie sheet.  
Pour mixture over carrots and place in the oven for 22 minutes.  
Carefully remove the carrots and allow them to come to room temp.  
When ready to serve, sprinkle with almond slivers and serve with  
Majestic Almond Date Hummus. ENJOY!

#veganpartyfood #foodie #unami #rainbowcarrots #unamicarrots