

LISA BRONNER'S

# CHOCOLATE BALSAMIC MAGIC GLAZE

RECIPE CREATED WITH LOVE BY KIMMIE D'AMICO

## INGREDIENTS

- 2-3 lbs. roasting veggies (carrots, sweet potatoes, yams, Brussels sprouts, winter squash, parsnips, red onion), cut to desired size
- 1 Tbsp. Dr. Bronner's Coconut Oil, melted, or olive oil
- Salt & pepper
- Fresh thyme sprigs
- ½ c. Napa Valley Naturals organic balsamic vinegar
- 2 segments Dr. Bronner's Magic All-One Salted Dark Chocolate, finely chopped or grated
- 1-2 tsp. maple syrup or honey
- Generous pinch of salt

## DIRECTIONS

1. Preheat oven to 375°F.
2. Lay veggies on a baking sheet in a single layer. Drizzle with coconut oil.
3. Sprinkle salt & pepper evenly over veggies. Lay thyme sprigs on top.
4. Roast until veggies are tender, turning once or twice during roasting. May take 35-45 minutes depending on size.
5. While veggies are cooking, simmer vinegar in a saucepan over medium heat until reduced to ¼ cup.
6. Remove pan from heat and add chopped or grated chocolate.
7. Once chocolate begins to melt, stir gently until completely melted and sauce is smooth.
8. Add maple syrup and salt. Stir.
9. Drizzle warm glaze over roasted veggies.



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