

ROASTED BLOOD ORANGES

I love roasted grapefruit, so this season when blood oranges started to show up in the local grocery store I decided to toss them in the oven! The result was totally delicious.

Ingredients.

2 blood oranges
granulated sugar
cinnamon
honey

Directions.

Preheat the oven to 375°F. Slice the oranges into 6-8 wedges and place them on a baking sheet, standing up. Sprinkle each wedge with a little pinch of sugar and a little sprinkle of cinnamon.

Roast them in the oven for 20 minutes. Remove the baking sheet from the oven and transfer the orange slices to a plate. Drizzle them with a little honey and enjoy!

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