



ROASTED HONEY BUTTER CARROTS

INGREDIENTS

- 1 pound Carrots, whole
- 1 tbsp Olive Oil
- 1/2 tsp Salt Honey-

Butter Sauce:

- 1/4 cup Honey
- 1/4 cup Butter,
unsalted
- 1 tsp Salt
- 1/2 tsp Black Pepper

DIRECTIONS

- 1: Prep carrots by cutting them into 1 1/2-2 inch segments.
- 2: Preheat oven to 425 degrees.
- 3: Toss carrots with olive oil and salt.
- 4: Roast carrots until tender, approximately 15 minutes. Set aside to cool. It is ok if the carrots are a little crunchy in the middle.
- 5: Combine honey, butter, salt and pepper. Pour over carrots and mix until well distributed.

MAKES 4-6 1/2 CUP SERVINGS