

HONEY ROASTED CARROTS

Preparation: **10** mins. | Cooking: **20** mins. | Servings: **6**

INGREDIENTS

1 1/2 pounds carrots
4 tablespoons butter
3 tablespoons honey
1 tablespoons fresh thyme
1/4 teaspoon kosher salt
Black pepper to taste



INSTRUCTIONS

Preheat the oven to 425 degrees. Line two baking sheets with parchment paper and set aside. Trim tops and bottoms of carrots. Peel carrots if desired, and cut in half lengthwise. Arrange on the baking sheets, using both sheets if needed to avoid overcrowding. In a small saucepan, melt the butter with the honey and thyme. Whisk to combine. Pour half the honey butter sauce onto the carrots. Season with salt and pepper. Place baking sheets in oven on two separate racks. Bake for 15 to 20 mins until tender and browning. Remove from oven, drizzle with remaining sauce and roast for an additional five minutes. Remove from oven and serve immediately.