

Honey Roasted Carrots

Serves 4-5 as a side dish



Ingredients

- 2 pounds carrots peeled
- ¼ cup honey
- 3 garlic cloves, minced
- 2 tablespoons melted butter
- 1 tablespoon olive oil
- 1 teaspoon cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon salt
- ¼ teaspoon pepper
- Parsley, thyme or other herbs for garnish (optional).

Steps

- Preheat your oven to 425°F. Then cut carrots on a diagonal, about 1-1.5" in length.
- In a mixing bowl, toss sliced carrots with the honey, garlic, butter, oil, and spices.
- Pour the carrots and glaze onto a sheet pan with foil and spread them out.
- Roast the carrots for 20-25 minutes or until the edges begin to char and the carrots have softened.
- Transfer carrots to a serving dish and garnish.
- Enjoy!