

Roasted Honey and Garlic Carrots

Prep: 10 min

Cook: 20 min

Yield 8 Servings

Ingredients:

2 pounds carrots, peeled
1/3 cup butter, melted
3 tablespoons honey
4 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon cracked pepper

Directions:

Preheat oven to 425° F

Melt butter in a small mixing bowl using the microwave for 15 second intervals until melted.

Add 3 tablespoons honey

Mince 4 garlic cloves then add to the bowl

Add 1/2 teaspoon salt

Add 1/4 teaspoon black pepper then mix well.

Cut carrots to 3 inches long and cut in half. Try to make the thickness as even as possible. This might mean you need to cut the carrot in quarters

Get a sheet pan and cover with parchment paper

Add the carrots

Cover the carrots in sauce. Mix well.

Bake for 20 minutes until fork tender.