



Honey Glazed Roasted Carrots

4 servings

INGREDIENTS

- 8 carrots, peeled
- 2 Tbsp butter, melted
- 2 Tbsp honey
- Salt
- Pepper
- Oil, butter, or cooking spray (for baking sheet)

DIRECTIONS

1. Preheat oven to 425°F.
2. Line a baking sheet with aluminum foil and spray with cooking spray or drizzled oil. Set aside.
3. Slice washed carrots into thirds and slice again vertically so that they are all the same size.
4. In a small pan, melt butter and honey. Simmer 2 minutes or until smooth; pour over carrots. Season with salt and pepper.
5. Place on baking sheet and roast for 15-20 minutes or until carrots are tender.



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