

Roasted Honey-Butter Carrots



From: Robbinsdale Area Schools

Serves: 4-6

Portion Size: 1/2 cup

Instructions

- 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.



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