

# Honey Roasted Carrots

Prep Time: 10 minutes

Cook Time: 25 minutes

1 pound of carrots tops removed

2 tablespoons butter melted

2 tablespoons honey

1/2 teaspoon salt

1/4 teaspoon black pepper

1. Preheat an oven to 400 degrees. Line baking sheet with parchment paper.
2. Slice carrots into ¼ inch pieces. Transfer cut carrots to a large mixing bowl.
3. Drizzle melted butter and honey over carrots and season with salt and pepper. Toss to coat and spread out in an even layer on the prepared baking sheet.
4. Roast at 400 degree oven for about 15 minutes, or until carrots are caramelized and fork tender.