

## Honey-Glazed Roasted Carrots

Ingredients	Instructions
<ul style="list-style-type: none"><li>• 1 lb carrots, peeled</li><li>• 2 tbsp olive oil</li><li>• 2 tbsp honey</li><li>• Salt and pepper to taste</li><li>• A few sprigs of thyme, rosemary or chopped parsley (optional)</li></ul>	<ol style="list-style-type: none"><li>1. <b>Preheat Oven:</b> Heat to 400°F (200°C).</li><li>2. <b>Toss Carrots:</b> In a bowl mix olive oil, honey, salt, pepper, and thyme leaves. Add the carrots and toss until coated evenly.</li><li>3. <b>Roast:</b> Spread out on a baking sheet covered with aluminum foil and roast for 25–35 minutes (depending on the size and thickness of the carrots) until tender and caramelized, flipping halfway through the cooking time.</li><li>4. <b>Serve:</b> Enjoy hot as a naturally sweet side dish.</li></ol>