

# ROASTED BROWN BUTTER HONEY GARLIC CARROTS

*Roasted Brown Butter Honey Garlic Carrots make an excellent side dish. Roasted to tender perfection in the most incredible brown butter honey garlic sauce these will become a new favorite!*

**Prep time**

5 mins

**Cook time**

20 mins

**Total time**

25 mins



Serves: 4-6

## INGREDIENTS

Quantity	Ingredients
2 lb.	Baby carrots
½ cup	butter
3 Tablespoons	honey
2	Garlic cloves, chopped
	Salt and pepper
2 Tablespoons	parsley

## INSTRUCTIONS

1. Preheat oven to 425 degrees. In a medium saucepan add the butter and cook over medium high heat. Continue to whisk for a few minutes until the butter starts to become frothy and brown. Add the honey and garlic and remove from heat.
2. In a large bowl add the carrots and drizzle the sauce on top. Toss until coated and spread evenly on a large baking sheet. Season with salt and pepper.
3. Bake for 15-20 minutes or until carrots are tender. (see note) Transfer to a serving dish and garnish with parsley. Serve immediately.