



RECIPE CARD

ROASTED CARROTS

Roasted Carrots for One

Enjoy the Best Roasted Carrots recipe, perfectly portioned for one. Seasoned with olive oil, honey, salt, and pepper, then roasted and finished with butter.

Ingredients

2 large **carrots** - tops removed, peeled and sliced cut on the diagonal into 2-inch lengths
1 Tablespoon **olive oil**
1 Tablespoon **honey**
1/4 teaspoon **salt**
1/8 teaspoon **black pepper**
1/2 Tablespoon **butter**, melted

Directions

1. Preheat your oven to 400 degrees Fahrenheit.
2. Lay the cut carrots on a baking sheet lined with foil or parchment paper for easy clean up.
3. In a small mixing bowl, whisk together the olive oil, honey, salt, and pepper. Drizzle this mixture over the carrots and, using your hands, toss them until they are evenly coated.
4. Roast the carrots in the preheated oven for about 20 minutes, or until they are tender.
5. Once done, remove the carrots from the oven. Transfer them to a medium sized serving bowl and gently toss them with melted butter.



Recipe adapted from One Kitchen