




Honey Roasted Carrots

Carrots are used so often in cooking. And it is not surprising. They add sweetness to any meal. This recipe is so basic that even if you are a new cook, this recipe is foolproof. Sweet with a touch of savory from the parsley, it will literally melt in your mouth.

 Course	Lunch, Main Dish
 Cuisine	American
 Prep Time	15 minutes
 Cook Time	45 minutes
 Total Time	1 hour
 Servings	6 people



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Ingredients

- 8 large carrots, or one bag baby carrots if using large carrots, peel (all) and cut into large chunks
- 3 tbsp. oil canola or olive oil
- 1/4 - 1/2 cup honey
- Kosher salt and pepper to taste
- Fresh chopped parsley for garnish optional

Instructions

1. Preheat oven to 350 degrees. Mix carrots with oil. Add honey, salt and pepper.
2. Put carrots on foil lined sheet pan in single layer. Bake for 45- 60 minutes. Check occasionally to make sure they are soft but not mushy.
3. Garnish with fresh parsley if desired.