

☆ Eliza's Brown Butter Honey Garlic Carrots

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Prep: 5m **Cook:** 20m **Total:** 25m

Yield: 6

Side

Holiday



Ingredients

- 2 pounds large carrots (cut into 2 inch pieces (baby carrots will also work))
- 1/2 cup butter
- 3 Tablespoons honey
- 2 garlic cloves (chopped)
- salt and pepper
- parsley (chopped for garnish)

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.