

SECRET INGREDIENT HONEY GARLIC ROASTED CARROTS

Tender, sweet and savory Secret Ingredient Honey Garlic Roasted Carrots are the most delicious carrots and easiest side dish EVER (think ...

The most delicious and tender Honey Butter Roasted Carrots. Made with honey, butter and garlic and takes only 10 mins to prep

The key to the success of this dish is to make sure your oven is HOT and stays that way throughout the cooking process. Also make sure you don't crowd the carrots on the baking sheet as this will affect the roasting process.

INGREDIENTS

2 pounds baby/thin carrots peeled, tops chopped off or to 2 inches*

1/4 cup apricot preserves

2 tablespoons honey

2 tablespoons olive oil

1 tablespoon butter, melted

To Find Out All The Delicious Ingredients And The Step By Step Directions To Follow, Please Head On Over To The Next Page.

1 teaspoon balsamic vinegar

1 teaspoon McCormick Garlic Powder

1/4 teaspoon McCormick Ground Mustard

1/4 teaspoon McCormick Thyme Leaves

1/8 teaspoon McCormick Ground Cumin

3/4 teaspoon McCormick® salt

1/8 teaspoon McCormick® pepper

INSTRUCTIONS

Preheat oven to 375 degrees F. Either line a baking sheet with foil and lightly spray with nonstick cooking spray OR spray your baking sheet with cooking spray. See Note**. Add carrots to the center.. Set aside.

In a medium bowl, whisk together all remaining ingredients and pour over carrots. Toss until evenly coated. Line carrots in a single layer. Bake for 30-45 minutes depending on carrot thickness, until fork tender, stirring after 20 minutes.*** Roast longer for more caramelization. Garnish with fresh parsley if desired.