

Honey Roasted Carrots

Honey roasted carrots are an absolute culinary delight. Butter and honey unite to create a glossy glaze that coats these tender carrots. As they roast, their flavors intensify, and the natural sweetness expresses itself. To truly elevate this dish, opt for dainty rainbow carrots; their vibrant hues create a visual masterpiece. For larger carrots, allow a bit more time in the oven. This roasting method also works wonders with your favorite root vegetables.



Ingredients

- 1 bunch rainbow carrots
- A few sprigs parsley
- 1 lemon
- 3 tablespoons unsalted butter
- 1 packet Balinese Truffle Salt
- 1 jar Brown Butter Truffle Honey

Mise en Place

- Knife
- Cutting board
- Peeler
- Medium sauté pan
- Tongs
- Metal spoon

Culinary Skills

- Sautéing Vegetables
- Roasting Vegetables

Directions

- 1 Preheat your oven to 350°F
- 2 Peel the carrots. Chop the parsley. Slice the lemon into wedges
- 3 In a medium sauté pan, over medium heat, melt two tablespoons of butter.
- 4 Add the carrots and a huge pinch of Balinese Truffle Salt. Cook for 3–5 minutes until the carrots have taken on some color.
- 5 Once the carrots have started to tenderize, add three tablespoons of Brown Butter Truffle Honey. Continue cooking until glazey 1–2 minutes.
- 6 Prick your carrots with a fork to check for doneness. If they are tender, remove from the heat and serve topped with chopped parsley and a squeeze of lemon juice.
- 7 If the carrots are not fork tender, transfer them to the oven and cook for an additional 5–10 minutes or until tender.
- 8 Finish the carrots with the chopped parsley and lemon juice.