

# Honey Garlic Roasted Carrots

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## INGREDIENTS

- 2 pounds carrots, peeled and cut into ½-inch thick pieces
- ¼ cup olive oil
- ¼ cup honey
- 1 teaspoon garlic powder
- Salt & black pepper, to taste
- Fresh parsley, chopped (optional, for garnish)

## DIRECTIONS

1. Preheat oven: Set oven to 375°F and position rack in the middle.
2. Prep carrots: Place carrots in a baking dish or sheet pan. Drizzle with olive oil and honey, then sprinkle with garlic powder, salt, and pepper. Toss until evenly coated.
3. Roast: Spread carrots into a single layer. Roast for 50–60 minutes, stirring once halfway through (around the 25–30 minute mark), until carrots are golden and tender.
4. Tip: Smaller carrot pieces may be done closer to 35–40 minutes.
5. Finish: Toss carrots in the pan juices before serving. Sprinkle with parsley if desired.
6. Serve warm.