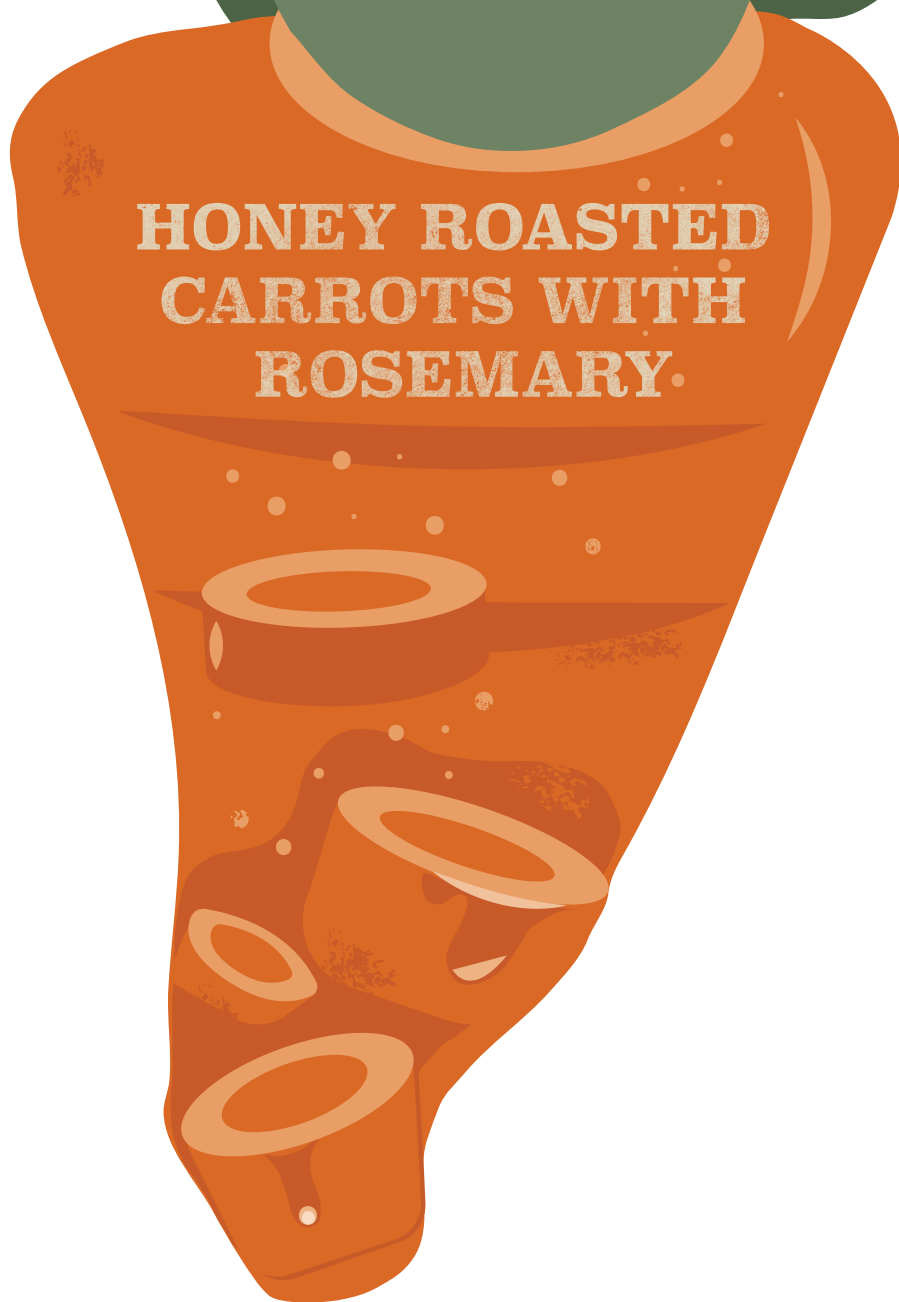


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**HONEY ROASTED  
CARROTS WITH  
ROSEMARY.**



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**This delicious side dish bursts with sweetness and herb flavors.**

### Ingredients

- 8 to 16 medium, whole carrots, cleaned and scrubbed
- 1 tablespoon butter, melted
- 1 teaspoon paprika
- 1 teaspoon sea salt
- 1/2 teaspoon cracked black pepper
- 1 teaspoon finely chopped rosemary
- 2 tablespoons honey, plus additional to drizzle
- 1 tablespoon olive oil
- 2 teaspoon balsamic vinegar



**Cook Time: 30 minutes**



**Servings: 10**

### Directions

- 1 Preheat the oven to 425°F.
- 2 Trim the tops of the whole carrots to remove the curly ends (as they will burn).
- 3 Place the carrots in a single layer in a sheet pan.
- 4 In a small dish, melt the butter and then combine with all remaining ingredients (paprika, salt, pepper, rosemary, honey, oil and vinegar).
- 5 Brush or pour mixture over carrots, coating evenly.
- 6 Roast carrots in the oven for about 15 minutes or until carrots are tender and achieve a nice caramelized color.
- 7 Drizzle with more honey and a pinch of sea salt.
- 8 Serve immediately.

