



## HONEY ROASTED BABY CARROTS

- 1 Pound Peeled Baby Carrots
- 1 Tablespoon Butter, melted
- 2 Tablespoons Olive Oil
- 4 Sprigs of fresh Thyme
- 2 teaspoons Fennel Seeds
- 6 Ounces Cipollini or pearl onions, peeled
- 3 Tablespoons Honey
- Salt and Pepper to taste

### DIRECTIONS:

1. Heat oven to 325°
2. Mix all ingredients in a medium bowl.
3. Place a 20" sheet of foil on the table and put the carrot mixture in the middle. Bring the long end together, crimp, and bring the end and roll the short sides to seal making a nice tight package.
4. Place on a sheet pan and roast for 30 - 40 minutes or until tender.