

Honey-roasted carrots



Prep: 5 mins

Cook: 1 hr - 1 hr and 10 mins







Ingredients

600g carrots (I used a mixture of small whole ones and larger carrots, halved)

25g clear honey

50g butter, cut into pieces

small bunch chives, snipped

Method

Step 1 Heat oven to 200C/180C fan/gas 6. Tip the carrots, honey, butter and 150ml water into a deep roasting tin and season well. Bake in the oven for 1 hr-1 hr 10 mins or until tender and sticky. Scatter over the chives and serve.