

# Honey-Glazed Carrots

BY [LINDSAY FUNSTON](#) UPDATED: NOV 9, 2023

**YIELDS:**  
6 serving(s)

**PREP TIME:**  
10 mins

**TOTAL TIME:**  
45 mins

**CAL/SERV:**  
148

## Ingredients

1/4 c. butter

2 tbsp. honey

1/2 tsp. dried rosemary

1/2 tsp. garlic powder

Kosher salt

Freshly ground black pepper

15 carrots (2 lbs.), peeled and halved lengthwise

Fresh thyme, for garnish (optional)

[See All Nutritional Information](#)

## Directions

### Step 1

Preheat oven to 400°. In a saucepan over low heat, melt butter. Stir in honey, rosemary, and garlic powder and season with salt and pepper.

### Step 2

Place carrots on a large baking sheet. Pour over glaze and toss until coated.

### Step 3

Roast until caramelized and glazed, 35 to 40 minutes.

### Step 4

Garnish with thyme, if desired, before serving.

