

Brown Sugar Glazed Carrots

SIDES

Ingredients

- 2 lbs baby carrots
- 1/4 cup brown sugar
- 1/4 cup orange juice
- 2 garlic cloves, chopped
- 2 tbsp Truly Grass Fed Unsalted Butter, melted
- 1 tbsp olive oil
- 1/2 cup pine nuts
- Fresh thyme
- Salt
- Pepper



Instructions

1. Preheat oven to 425° F.
2. Mix baby carrots, brown sugar, orange juice, garlic, butter, olive oil, salt, and pepper in a bowl. Toss until carrots are evenly coated.
3. Line a baking tray with foil or parchment paper. Pour carrots on top in an even layer.
4. Roast for 15 minutes, then flip carrots. Continue baking for another 10 minutes or until golden on the outside and texture is soft.

Remove from oven. Pour any leftover glaze over the carrots. Serve topped with fresh thyme and pine nuts.



Naturally Irish. Truly Delicious.