

Thyme and Honey Roasted Carrots

From your box: carrots, thyme, yellow onion

2 tbsp olive oil
2 pounds carrots
1 yellow onion, cut into wedges
5 sprigs of thyme
salt and pepper
2 tbsp honey

Preheat your oven to 400°. Add the olive oil to a large skillet over medium high heat. Add the carrots, onion, and thyme and toss to coat in the olive oil. Sprinkle with salt and pepper and transfer the skillet, carrots and all into the oven, and roast for 15 minutes until the carrots are fork tender. Once the carrots are tender, remove the skillet from the oven and place it back onto the stove top. Drizzle the honey over the carrots and toss gently to coat. (BE CAREFUL the skillet is HOT). Season with salt and pepper if needed.

Adapted from <http://whatsgabycooking.com>