

# Charred carrots

**Servings:** 2

**Calories:** ~150/serving

**Time:** 20m

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## Ingredients

- Bag of carrots
  - thyme
  - olive oil
  - honey
  - chipotle powder
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## Instructions:

- Preheat oven to 425 degrees (convection roast)
- Peel carrots, cut in half, then cut in half length-wise
- Toss in olive oil, thyme, salt, and pepper
- Pre-heat pan in oven for 5 minutes
- Cook in oven for 10 minutes
- Flip carrots
- Cook another 8-10 minutes
- Drizzle with a very small amount of honey and chipotle pepper, toss to coat and serve

Source: Me

Made on: 2018/08/27