



FINCH + FENNEL

## *Roasted Rainbow Carrots*

### INGREDIENTS:

- 6 Tbsp Butter
- 1-2 tsp fresh Thyme leaves
- 1 small Garlic Clove, chopped
- Juice of 1 Lemon
- 1/3 c F+F Small Batch Vermont Maple Syrup
- 1/2 tsp grated F+F Whole Nutmeg Spice
- 15 Rainbow Carrots, peeled, with stems removed
- Salt & pepper, to taste



### DIRECTIONS:

1. Melt butter in a sauté pan, then slowly add in herbs. Remove from heat & add chopped garlic & lemon juice.
2. Stir in F+F Small Batch Vermont Maple Syrup & grated F+F Whole Nutmeg Spice.
3. Cut cleaned carrots into desired shape. Toss carrots in the butter mixture.
4. Arrange in a single layer on a parchment-lined baking sheet. Season with salt & pepper.
5. Roast at 375°F for 20-30 minutes.

*Enjoy!*

