

Rainbow Carrots with Miso Lemon & Hot Honey



SIZE

Serves: 4

PREPARATION

5 min
(30 min cook time)

DIFFICULTY





Plain old boring roasted carrots no more. These beautiful rainbow carrots are tossed in Mike's Hot honey, roasted, and then broiled to achieve maximum caramelization. But we're not done yet! Drizzle with some Not Just Salad Dressing and garnish with torn mint or parsley...your new and improved roasted vegetable side is served.

If you can find rainbow carrots at your local store - definitely take advantage and experiment with them! The colors alone will brighten your day.



Ingredients

2 lbs whole rainbow carrots, scrubbed, large carrots halved (about 3 bunches)

3 Tbs olive oil

2 Tbs Mikes Hot Honey (or regular honey)

salt and pepper

1/4 cup torn mint

1/4 cup not just salad dressing

Process

1

Preheat the oven to 450 degrees with the rack in the middle position, and line a sheet tray with aluminum foil.

2

Place the carrots in a large bowl and toss with the oil and hot honey until evenly coated. Season with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper, and roast for about 25 minutes, flipping the carrots halfway through.

3

Place the rack 6 inches from the broiler and cook for 5 more minutes until charred in spots. Transfer to a platter, drizzle with the lemon miso dressing and more hot honey, top with torn mint.