



Spiralized Rainbow Carrots

Ingredients:

2 lbs rainbow carrots
1/4 cup melted butter
3 tbsp honey
1 tbsp brown sugar
salt and pepper

Directions:

Preheat oven to 425 degrees.

Peel and spiralize carrots using the chipper blade

In the bowl you melted the butter in, stir in honey, brown sugar, salt and pepper.

Toss spiralized carrots with honey/butter mixture.

Place in a single layer on a baking sheet. Cook 15-20 minutes, tossing once.

Serve immediately.