Christmas Honey-Glazed Carrots

EASY • 17 MINS

Honey-glazed carrots deserve to be part of the main event in your festive feast. Dripping with sweet honey, a vibrant plate of carrots will disappear from the table in a flash!

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	5 mins	12 mins	6

Ingredients

- 500g Dutch carrots, peeled and trimmed
- 40g butter

Method

1. Fill a medium pot with water and bring to a boil. Add carrots and cook for 10-12 mins until tender. Drain and set aside.

2. Return the pot to the stovetop on low-medium heat. Add butter, stirring until melted.

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- 1 clove garlic, crushed
- ¼ cup (90g) Capilano Pure Honey
- 1 orange, zest only
- 1 tbsp fresh thyme
- Extra thyme leaves, for garnish.

Method

3. Add garlic and cook for 1 minute. Add honey, stirring until the mixture reduces and thickens.

4. Add orange zest, thyme, and cooked carrots. Cook for 2 minutes, stirring gently to coat carrots thoroughly.

5. Serve with a sprinkle of thyme leaves.

6. Storage instructions: Store in an airtight container in the refrigerator for up to 2 days.

Used in this recipe

PURE HONEY

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.