



## BUTTERED CARROTS WITH HONEY & THYME

Carottes au Beurre, Miel et Thym

Source: The Gilded Table – March Edition

Prep Time: 10 min | Cook Time: 15 min | Yield: Serves 4



### Recipe Description

*Tender carrots glazed with honey and thyme provide a sweet, earthy balance — a simple side that reflects the gentle brightness of early seasonal produce.*

### Ingredients

- 1 lb carrots, sliced
- 2 tbsp butter
- 1 tbsp honey
- ½ tsp fresh thyme
- Salt

### Instructions

1. Steam or boil carrots until tender.
2. Melt butter in a skillet.
3. Add carrots, honey, and thyme.
4. Toss gently until glazed.
5. Season to taste.
6. Serve warm.