



Honeyed Carrots with Spring Garlic Greens

Ingredients

4 large carrots, peeled and sliced into discs about ¼" thick
2 tbsp. butter
1 tbsp orange zest
1 tbsp **Spring Garlic Greens**
Juice of ½ an orange (about 4 tbsp)
1 tbsp honey
Salt & pepper to taste



Directions

Boil carrots in lightly salted water until just tender, about 15 minutes. Drain and return to pot.

While carrots are cooking melt butter in small pan, add remaining ingredients and keep warm

Pour flavoured butter over drained carrots in pot, tossing to coat. Season to taste with salt and pepper.



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