

# Balsamic-Honey Roasted Beets & Carrots



## Ingredients

- 3 red beets
- 3 golden beets
- 4 large carrots
- 1 Tbsp olive oil
- 1/2 tsp salt
- 1 Tbsp butter, melted
- 2 Tbsp honey
- 1 Tbsp balsamic vinegar
- 1 Tbsp fresh thyme

## Instructions

1. Preheat the oven to 450°.
2. Wash and peel the beets and carrots, and cut into half-inch pieces.
3. Place in a bowl, drizzle with olive oil and sprinkle with salt, then toss to coat.
4. Spread the veggies out on a large sheet pan and roast 20-25 minutes or until they are tender.
5. In a small bowl, combine the melted butter, honey, and balsamic vinegar.
6. Remove the pan from the oven and pour the honey butter mixture over the veggies. Stir until well-coated. Return to the oven for 5 minutes.
7. Spoon into a serving bowl and top with fresh thyme. Serve warm.

Roast in the preheated oven until squash is lightly browned and tender when pierced with a fork, 25 to 35 minutes.