



## **Orange-Honey and Chervil Glazed Baby Rainbow Carrots**

Side Dish

Source: Full Circle Farm and Herban Feast Catering

*for Thanksgiving*

### Ingredients:

- 1 pound baby rainbow carrots, peeled
- 1 tablespoon chervil, chopped
- 2 cups fresh squeezed orange juice
- 2 tablespoons honey
- 2 tablespoons olive oil
- Salt and pepper, to taste

### Method:

1. In a small sauce pot, reduce orange juice to a half cup. Stir in honey and set aside.
2. Preheat oven to 400°. In a roasting pan, toss carrots with olive oil, salt, and pepper and roast 10-12 minutes, or until fork tender.
3. Toss carrots with orange-honey glaze and chervil. Serve.