

# Honey Roasted Carrots with Feta & Dill

## Ingredients

Spudshed Farm Fresh Carrots

Quality Food Mixed Blossom Pure Honey, 1-2 tbsp (*plus more to drizzle*)

Cobram Estate Australian Extra Virgin Olive Oil, 1 tbsp

2 Fresh Garlic Cloves, Minced

Fresh Dill (*plus more for garnishing*)

G-Fresh Dill Seasoning, ½ tsp

G-Fresh Sea Salt & Pepper

Cape Naturaliste Dairy Crumbled Feta

## Method

### Step 1

Preheat your oven to 220 °C and line a large baking pan with baking paper.

### Step 2

Wash and peel your Spudshed carrots and slice off the ends on both sides. Cut the carrots into decent-sized diagonal pieces and place them in a large mixing bowl.

### Step 3

Add the olive oil, honey, garlic, fresh dill, salt & pepper to the bowl and toss/mix until the carrots are fully coated.

#### Step 4

Remove the carrots from the bowl and spread them out onto your prepared pan. *Reserve the leftover liquid in the bowl to brush over the carrots later.*

#### Step 5

Place the pan in the oven and roast for 20-25 minutes or until carrots are tender. During the last 5-10 minutes of cooking time, brush your reserved liquid over the carrots and dust over some of the dry Dill seasoning.

#### Step 6

When finished cooking, transfer the carrots to a serving platter or bowl and sprinkle over your feta cheese.

#### Step 7

Season and serve with fresh dill and extra honey drizzled over the top. *Enjoy!*



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*Pic for illustration purposes only. Recipe may vary in appearance to pic.*