



COOKS ON MAIN

for the everyday chef

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Honey-Lime Grilled Carrots

Serves 4

Carrots on the grill are a bit unexpected, but oh so delicious! Carrots cook faster on the grill than when roasting them in the oven -- a good strategy on warm summer days. This recipe is made extra tasty with zingy lime and sweet honey. Try it with halved large carrots, or substitute baby carrots. Carrots pair well with pork, so try serving this recipe with pork chops.

Ingredients:

10 carrots, peeled and cut lengthwise
Sprinkle of Kosher salt
1/4 teaspoon black pepper
1-2 tablespoons honey
Zest and juice of 1 lime
2 tablespoons olive oil

Directions:

1. Peel the carrots, and cut in half lengthwise.
2. Prepare the carrots by place on a baking sheet. Sprinkle with kosher salt, pepper, and lime zest. In a small bowl, whisk together the honey, lime juice, and olive oil. Drizzle over the carrots and toss until evenly coated.
3. Grill the carrots in a grill basket or on a grill mat over high heat until slightly blistered and charred, but still fork-tender. Drizzle with a little more honey, and serve hot or at room temperature.