

POMEGRANATE MOLASSES GLAZED CARROTS

(adapted from [Bon Appetit](#))

8 carrots (any color), halved lengthwise, cut crosswise into 2-inch pieces
1 tablespoons olive oil
Salt and freshly ground black pepper
1 tablespoon honey
1 tablespoon pomegranate molasses

Heat oven to 425°. Combine carrots and oil in a medium bowl. Season with salt and pepper and toss to coat. Transfer to a rimmed baking sheet, spreading out in an even layer. Clean any excess oil left in the bowl and reserve it. Roast carrots, turning occasionally, until just tender, 12-15 minutes. Meanwhile, whisk honey and pomegranate molasses to blend in reserved bowl.

Transfer carrots to bowl with honey mixture; toss to coat well and spread out on baking sheet, scraping out any remaining glaze from bowl. Roast until glaze is reduced and sticky and beginning to brown in spots, 5-8 minutes longer.