



These herby cinnamon grilled carrots are the best side dish you will ever have!



Ingredients

5 large carrots	¼ teaspoon of dried oregano
½ tablespoon of cinnamon	½ teaspoon of ginger spice
½ teaspoon of chili flakes	½ teaspoon of garlic
6 tablespoons of honey	¼ teaspoon of cumin
1 stick of butter	1 cup of chopped dania
¼ teaspoon of dried thyme	

Method

Peel and chop your carrots into finger-sized pieces

Melt your butter and add some salt into a sufuria. To that, add the dania and the spices followed by the honey. Once combined, douse over the chopped carrots and then let these bake at 170 for about 35 minutes.



SERVE WITH: pekee or with your fave starch and meat

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/herby-cinnamon-grilled-carrots/>

Video: <https://youtu.be/fK4iIveiWzs/>