

Honey glazed carrots & rosemary roasties, plus your favorite gravy

Linda McCartney

Ingredients

750g long thin carrots, peeled
2 tbsp carrots
25g butter

Method

1. Simmer the carrots in a large pan until just tender, about 15 minutes. Drain off the water keeping 4 tbsp. Add this to the honey & butter & season well.

2. Return the carrots to the pan & toss in the honey glaze.

Ingredients

4 large potatoes, peeled and quartered
1/2 teaspoon dried rosemary
Salt to taste & oil for roasting (100ml)

Method

1. Preheat oven to 220 C / Gas mark 7.

2. Place the potatoes in a large pan, cover with water, bring to the boil, simmer for approximately 5 mins. Drain

3. Add salt, oil & rosemary, hold the lid on the pan & shake to coat the potatoes

4. Tip them out onto a roasting tin.

5. Roast for 60 minutes in the preheated oven, or until dark brown and crispy.

