

Maple-Glazed Carrots

Ingredients

2 lb. medium carrots, tops trimmed to about ½", scrubbed

6 Tbsp. unsalted butter, cut into pieces

⅓ cup (packed; 70 g) light brown sugar

⅓ cup pure maple syrup

¾ tsp. crushed red pepper flakes

Kosher salt

Flaky sea salt (optional)

Preparation

Step 1

Place rack in middle of oven and preheat oven to 400°. Line a rimmed baking sheet with 3 sheets of foil (you'll need it!). Cut 2 lb. medium carrots, tops trimmed to about ½", scrubbed, on a diagonal into 3" pieces (halved or quartered lengthwise if large).

Step 2

Spread out carrots on foil. Evenly top with 6 Tbsp. unsalted butter, cut into pieces, ⅓ cup (packed; 70 g) light brown sugar, ⅓ cup pure maple syrup, and ¾ tsp. crushed red pepper flakes. Season with kosher salt and toss to combine.

Step 3

Roast carrots, tossing every 20 minutes, until tender and browned around the edges, 50–60 minutes. Transfer to a platter (with syrup, if desired). Sprinkle with flaky sea salt (if using).