**Roasted Carrots with Orange, Honey, Butter, and Fennel or Thyme**

*Yield: 50 (1/2 cup 4 oz.) servings*

**Ingredients:**

15 lbs. carrots, unpeeled and chopped into medium-large dice

1 ½ cups olive oil

1 ½ cups butter

1 2/3 cups orange juice

1 1/3 cups honey

3.5 tbsp. salt

3 tbsp. fennel seed or thyme

**Directions:**

* Prep carrots,
* Toss with olive oil and spread on parchment lined sheet tray
* Preheat Convection/Combi oven to 400 degrees Fahrenheit
* Roast carrots until for 15-20 minutes until tender and lightly browned
* Set aside to cool
* Combine olive oil butter, orange juice, honey, fennel or thyme, and salt