



HAVE A NICE DAY.



▽  ▽ Nov.11

Wednesday

09:32



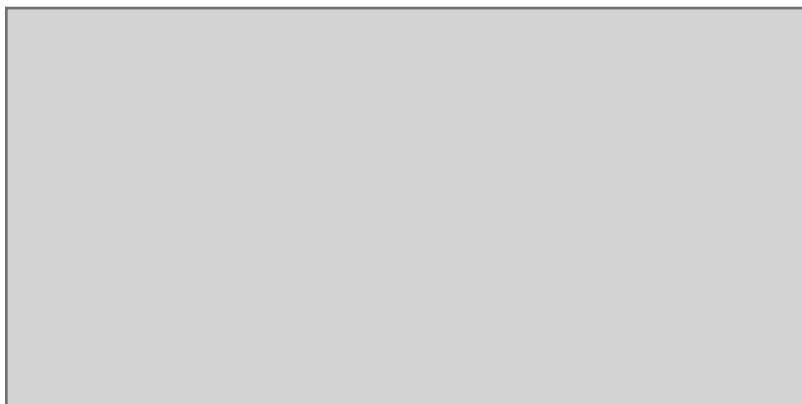
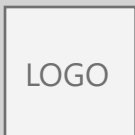
Dish name



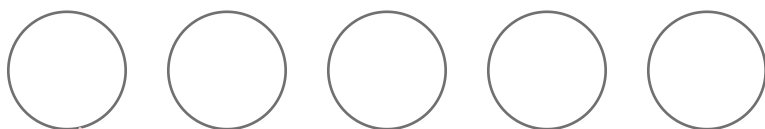
Find a restaurant



cooking tutorial



Dish name



simple image of ingredients

Step 1

Preheat oven to 425 degrees F (220 degrees C).

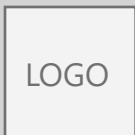
Step 2

Lightly grease a large baking sheet with oil of choice; set aside. Or line a large baking sheet with parchment paper to make cleanup easier.

Step 3

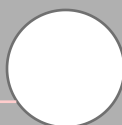
Trim ends of the Carrots (6 cups) and cut them into thirds for 2-inch chunks. If any of the pieces are very thick, cut them straight down the middle so that all pieces roast evenly.

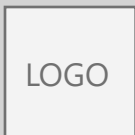
Step 4



Google map

return





2020/11/01



Roasted Carrots with Honey Butter Glaze



Roasted Carrots with Honey Butter Glaze



Roasted Carrots with Honey Butter Glaze

2020/11/02



Roasted Carrots with Honey Butter Glaze



Roasted Carrots with Honey Butter Glaze



Roasted Carrots with Honey Butter Glaze

2020/11/03



Roasted Carrots with Honey Butter Glaze



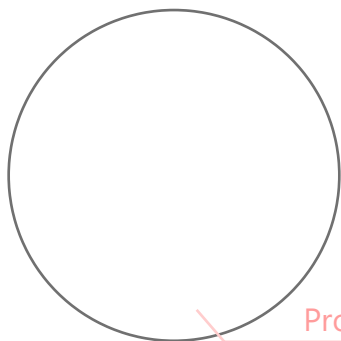
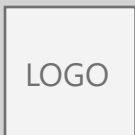
Roasted Carrots with Honey Butter Glaze



Roasted Carrots with Honey Butter Glaze



Roasted Carrots with Honey Butter Glaze



User id: 123456

Birthday: 11/11

Profile picture

Edit preference tags

Taste preference



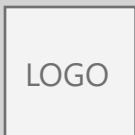
tags



Sweet

Egg





Nov.11

Wednesday

12:01



Dish name



Find a restaurant



cooking tutorial