

## **Rosemary and Thyme Carrots**

Jolene Martinelli - Fremont, NH

Taste of Home Magazine

**2 cups frozen sliced carrots**

**1/4 cup butter, softened**

**1/2 teaspoon fresh thyme, minced**

**1/2 teaspoon fresh rosemary, minced**

**1/8 teaspoon salt**

Prepare the frozen carrots according to package directions.

Meanwhile, in a bowl, combine the butter, thyme, rosemary and salt.

Drain the carrots. Top with the herb butter mixture.

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Per Serving (excluding unknown items): 407 Calories; 46g Fat (99.3% calories from fat); 1g Protein; trace Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 724mg Sodium. Exchanges: 0 Grain(Starch); 9 Fat.