

Honey Thyme Vegetables

From – *From Asparagus to Zucchini*

4 to 5 cups fresh vegetables cut in 2” pieces (broccoli, cauliflower, green beans, brussels sprouts, etc.)

2 Tbsp butter, melted

2 Tbsp honey

½ tsp finely crushed dried thyme or 1 Tbsp finely minced fresh thyme

- Cook vegetables until crisp tender in a small amount of water.
- Drain very well.
- Combine melted butter, honey and thyme.
- Pour over vegetables. Stir to coat evenly.
- Salt to taste
- Serve immediately.



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