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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