



Glazed Carrots

Inspired by: Dinner at the Zoo

tinyurl.com/mrxkc539

Serving Size: 6

Ingredients:

- 1 Lb Bag Carrots
- 4 Tbsp Butter
- 1/4 Cup Packed Brown Sugar
- 1/2 tsp Honey
- 1/2 tsp Kosher Salt
- 1/2 tsp Black Pepper

Optional: Try with rainbow carrots!

Instructions:

1. Rinse carrots thoroughly. Peel carrots and remove tops and discard.
2. Cut carrots into disks 1/4 inch thick.
3. In a large skillet, melt butter over medium heat. Add carrots, stir for 8 to 10 minutes. Cook carrots until tender and butter has browned. Butter will darken and create a nutty aroma.
4. Stir in brown sugar and honey cook for another 5 minutes (or until the brown sugar thickens and glaze the carrots).
5. Season with salt and pepper.
6. Serve as a side and enjoy!