

Easy Glazed Carrots

Take this side dish to a new level with these yummy orangey glazed carrots that will be gone quick!

Preparation Time: 15 min.

Cook Time: 20 min.

Servings: 8

Amount	Ingredient	Cost – date:
4 Cups	Carrots, peeled and sliced	
4 Tbsp	Butter	
4 Tbsp	Light Brown Sugar (or less)	
1/2 cup	Water	
1/2	Orange, juiced	
1 Tbsp	Orange zest	
1/2 tsp	Kosher Salt	
1/2 tsp	Freshly Ground Black Pepper	
1 tsp	Flat Leaf Parsley, minced	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Bring the carrots, butter, brown sugar, water, and orange juice, to a boil in heavy large skillet. Reduce the heat to medium, cover, and simmer until the carrots are still crisp but becoming tender, about 8-10 minutes.
2. Uncover, stir in orange zest and season with salt and pepper. Cook until carrots are fork-tender and juices have been reduced to a glossy glaze, about 5-7 minutes.
3. Sprinkle with parsley, taste for seasoning and serve.

Notes:

- Use 4 cups baby carrots in place of the sliced carrots if you prefer.
- **To cook these carrots in the oven:** Place the carrots in a baking dish. Adjust the water to just 1/3 cup then add the remaining ingredients up to the orange zest. Bake at 350°F for 1 to 1 1/2 hours. To speed things along, parboil or steam the carrots until crisp tender before putting in the oven and adjust the baking time to 40-60 minutes. Sprinkle with orange zest and parsley and serve.
- **To cook these carrots in the microwave:** Place the carrots in a 1-1/2-qt. microwave-safe dish with 2 tablespoons of water and the remaining ingredients up to the parsley. Cover and microwave on high for 8-10 minutes or until crisp-tender. Sprinkle with orange zest and parsley and serve.

SOURCE: www.foodiecrush.com/easy-glazed-carrots

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