

Honey Glazed Carrots

A sweet and savory side dish perfect for any meal. Carrots are caramelized in a honey glaze for a delicious twist.



Main Dish

15 min

Total time

Easy

Difficulty

120

kcal / serving

Ingredients

- 1 large carrot
- 1 tablespoon honey
- 1 tablespoon butter
- Salt and pepper to taste

Steps

- 1 Peel and slice the carrot into thin rounds.
- 2 In a skillet, melt the butter over medium heat.
- 3 Add the carrot rounds to the skillet and sauté until slightly softened.
- 4 Drizzle honey over the carrots and continue to cook until caramelized.
- 5 Season with salt and pepper to taste before serving.