

Honey Glazed Carrots

A sweet and savory side dish featuring tender carrots glazed with honey and spices.



Main Dish

20 min

Total time

Easy

Difficulty

120

kcal / serving

Ingredients

- 2 large carrots
- 1 tablespoon honey
- 1 tablespoon butter
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- Fresh parsley for garnish

Steps

- 1 Peel and slice the carrots into thin rounds.
- 2 In a large skillet, melt the butter over medium heat.
- 3 Add the sliced carrots to the skillet and cook for 5 minutes, stirring occasionally.
- 4 In a small bowl, mix together the honey, cumin, salt, and black pepper.
- 5 Pour the honey mixture over the carrots and stir to coat.
- 6 Reduce the heat to low and cover the skillet. Cook for an additional 10 minutes, or until the carrots are tender.
- 7 Remove from heat and garnish with fresh parsley before serving.