



Easy Glazed Carrots

Kid Friendly

Vegetarian - Gluten Free - Low Sodium

Ingredients

Servings: 4

Prep Time: 5 minutes

Cook Time: 10-15 minutes

- 1 lb. uncooked **carrots**, cut into 1/4 inch slices
- 1/3 cup packed **brown sugar**
- 1/8 cup **unsalted butter**

Directions

1. Cut carrot sticks into 1/4-inch slices and heat 1 inch water to a boil in a saucepan, add carrots, cover and heat until boiling.
2. Reduce heat and simmer for 10-15 minutes or until carrots are tender.
3. While carrots cook, heat brown sugar and unsalted butter in a skillet over medium heat, stirring constantly, until sugar is dissolved and bubbly. Remove from heat.
4. Drain carrots and add to skillet with sugar mixture, stirring with spoon to mix. Cook on low heat up to 5 minutes, stirring gently until carrots are glazed and hot. Remove from heat and serve!

Recipe adapted from Bettycrocker.com