

Honey-Glazed Carrots

SERVINGS: 6 PREP TIME: 10 minutes COOK TIME: 20 minutes TOTAL TIME: 30 minutes

INGREDIENTS

- 2 pounds fresh carrots (peeled and sliced into 1/2-inch thick rounds or cut on the diagonal)
- 3 tbsp unsalted butter
- 3 tbsp honey
- 1/4 cup brown sugar
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/2 tsp garlic powder (optional)
- 1/2 tsp ground cinnamon (optional, but adds a warm flavor)
- 2 tbsp fresh parsley, chopped (for garnish)

DIRECTIONS

Step 1: Peel and slice the carrots into 1/2-inch thick rounds or on the diagonal for a pretty presentation.

Step 2: In a large skillet over medium heat, melt the butter.

Step 3: Add the carrots and cook for 5-7 minutes, stirring occasionally, until they begin to soften.

Step 4: Stir in the honey, brown sugar, salt, pepper, and optional garlic powder and cinnamon. Mix well to coat the carrots.

Step 5: Reduce heat to medium-low, cover, and cook for 12-15 minutes, stirring occasionally, until the carrots are tender and the glaze has thickened.

Step 6: Remove from heat, sprinkle with fresh parsley, and serve warm.

MABEL'S NOTES

These Honey-Glazed Carrots are one of my go-to side dishes. They're sweet, tender, and full of flavor without being complicated. The honey and brown sugar create a beautiful glaze that makes even picky eaters come back for seconds.

They pair perfectly with Sunday dinners, holiday meals, or any night you want a little extra comfort on the plate.

Mabel

Mabel's Kitchen Tip:

For the prettiest carrots, try using a mix of orange, yellow, and purple carrots. The natural sweetness is amazing and they look beautiful on the table!

Contains: milk