

Honey-Glazed Carrots with Cumin by Lynn's Recipes



A delicious side dish that can be served with any meal. The cumin adds a smokiness to the carrots that make it very good.

Honey-Glazed Carrots with Cumin

Ingredients:

- 2 Tablespoons unsalted butter
- 3 pounds carrots, sliced
- $\frac{3}{4}$ cup low-sodium chicken broth
- 2 Tablespoons honey
- 1 tsp. cumin
- Salt and pepper

Melt butter in a large skillet over medium heat. Stir in carrots. Add broth, honey and cumin; season with salt and pepper. Raise heat to high; bring to a boil.

Reduce heat to medium-low, cover and cook until carrots are just tender, about 7 minutes. Uncover, raise heat to high and boil until most of the liquid has evaporated and carrots are shiny and glazed, 10-12 minutes. Season with additional salt and pepper if needed and serve.

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