

Quick-Cooked Carrots with Mustard-Brown Sugar Glaze

Serves 4

Prep Time: 5 min

Cook Time: 6-10 min

INGREDIENTS

1 pound carrots, peeled, ends trimmed, and sliced on the diagonal, ¼ in thick
2 tbsp water
2 tbsp unsalted butter
½ tsp salt
2 packed tbsp dark or light brown sugar
1 ½ tbsp Dijon mustard
Ground black pepper
2 tbsp snipped fresh chives

METHOD

In 10-inch skillet, bring carrots, water, butter, and salt to boil over medium-high heat. Cover and cook 3 minutes. Uncover skillet; continue to cook over medium-high heat until remaining water evaporates, about 1 minute. Stir in brown sugar and Dijon mustard, and continue cooking until carrots are tender and glazed, about 2 minutes longer. Season to taste with pepper, sprinkle with fresh chives, and serve.

Note: Baby carrots can be substituted for sliced carrots. Just add 1-2 tbsp more water and cook covered for a few more minutes.

Recipe courtesy The Best Recipe