

Glazed Honey Carrots



**Blue Cross
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Blue Care Network**
of Michigan

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Ingredients

- Salt
- 1 pound baby carrots
- 2 Tbsp. butter
- 2 Tbsp. honey
- 1 Tbsp. lemon juice
- Freshly ground black pepper
- 1/4 cup chopped flat leaf parsley

Instructions

1. In a medium pot, bring water to a boil.
2. Add salt and then carrots and cook until tender.
3. After 5 to 6 minutes drain the carrots and add back to pan with butter. Add honey and lemon juice. Cook until a glaze coats the carrots, about 5 minutes.
4. Season with salt and pepper and garnish with parsley. Serve and enjoy!