

## Brown Sugar Carrots Pressure Cooker recipe

Cook time 4 mins

Total time 4 mins

Serves: 6

Ingredients



- 32 oz bag of baby carrots
- ½ cup of water (can use chicken stock if you have some)
- ½ cup brown sugar
- 4 tablespoons of butter
- ½ tsp of salt (just eye ball it)

### Instructions

1. In your electric pressure cooker, place carrots inside.
2. Add butter, water, and brown sugar and salt.
3. Pour water (or chicken broth over it)
4. Add the pressure cooker lid and set it to sealing.
5. Set the timer for 4 minutes.
6. Do the quick release to release the pressure.
7. Give the carrots a quick toss in the sauce and serve immediately.