

Citrus-glazed carrots with sage

Serves 2 – 4

Prep time: 10 minutes | Cook time: 20 minutes | Total time: 30 minutes

Ingredients:

- 1 bunch carrots (about 5), tops removed, peeled
- 2 tablespoons butter
- 2 tablespoons brown sugar
- 1/4 cup orange juice
- 1 teaspoon dried sage

Directions:

1. To a large skillet over medium heat, add the butter. When the butter has melted, add the brown sugar, orange juice and sage to the skillet. Stir to combine.
2. Add the carrots to the skillet in a single layer. Cover, reduce the heat to medium-low, and cook for 15 minutes.
3. Transfer the carrots to an ovenproof skillet. Spoon 1/2 the remaining liquid from the first skillet over the carrots. Place under the broiler for about 2-1/2 minutes.
4. Turn the carrots, pour the remaining liquid over them, and continue to cook under the broiler for another 2 – 3 minutes.
5. Carefully remove from the oven. If there is any leftover sticky glaze in the pan, spoon it over the carrots, and serve warm.