

# Honey glazed carrots |

**Recipe for 4 servings**

## **Description**

A simple, classic recipe!

## **Note**

It is important not to overcook the carrots.

## **Ingredients**

### Glazed carrot

- 400 Gr Nantaise carrot
- 2 Tbsp Butter
- 100 Ml Water
- 1 Tsp Honey

## **Preparation**

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

### For the preparation

Pell the baby carrots, trimming them to the same size if necessary.

### Glazed carrot

Melt the butter in a frying pan and roll the baby carrots in it.

Add the honey, continue cooking for a good minute, add the water and cover with a lid (ideally a round piece of baking paper with a chimney).

Lower the heat and let the carrots finish cooking, keeping them slightly crunchy.

**Bon appétit!**