

## Easy Honey Glazed Carrots

| Prep  | Cook   | Total  |
|-------|--------|--------|
| 5 min | 10 min | 15 min |

**Yield:** 4 servings

**Serving:** 4

This simple side dish cooks in just minutes on the stovetop and is perfect for special holiday dinners or quick, everyday meals.

### Ingredients

2 cups **cold water**

1 pound **baby carrots**

2 tbsp **butter**

2 tbsp **honey**

1 tbsp **lemon juice**

$\frac{1}{4}$  cup **chopped flat-leaf parsley**

### Directions

1. In a medium saucepan, bring water to a boil and add a dash of salt. Add carrots and cook until tender, 5 to 6 minutes.
2. Drain the carrots and add back to pan with butter, honey and lemon juice. Cook until a glaze coats the carrots, 5 minutes. Season with salt and pepper and garnish with parsley.

