

Glazed Carrots



Ingredients

- 400g bunched carrots, scrubbed, trimmed and halved if large
- 20g unsalted butter
- 1 tbsp clear honey

Method

- **STEP 1** - Cook the carrots in a pan of boiling water for 6-8 minutes until tender. Drain well and set aside.
- **STEP 2** - Heat the butter and honey in a pan over a low heat until melted and bubbling. Add the carrots to the pan and toss through the sauce. Arrange on a serving plate, drizzle with any juice left in the pan and season to serve.

Recipe from Sainsbury's brought to you by

