

Honey Gingered Carrots & Leeks

Ingredients

3 cups baby carrots
Water
2 tablespoons butter
2 (2 cups) leeks, cut into 1/4-inch slices
1 1/2 teaspoons finely chopped fresh ginger root
1 teaspoon finely chopped fresh garlic
2 tablespoons firmly packed brown sugar
2 tablespoons honey
1/4 teaspoon salt
1/8 teaspoon pepper
Chopped fresh parsley, if desired

How to make

STEP 1

Place carrots into 10-inch skillet; cover with water. Cover; cook over medium heat 4-5 minutes or until carrots are crisply tender. Drain. Remove carrots from pan; keep warm.

STEP 2

Add butter, leeks, ginger root and garlic to pan. Cook over medium heat 2-3 minutes or until leeks are crisply tender. (Do not over cook.) Add brown sugar, honey, salt and pepper; stir until well mixed. Stir in carrots. Continue cooking 2-3 minutes or until heated through.

STEP 3

Garnish with parsley, if desired.

Tip #1

- Leeks look like a giant scallion and are related to garlic and onions. To cut leeks, trim roots and leaf ends, leaving the white portion. Slit leek from top to bottom and wash to remove dirt trapped in leaf layers.

Tip #2

- If carrots are larger than 1/2-inch at fat end, increase cooking time by 1-2 minutes or until crisply tender.

– Land O Lakes® website