Moroccan Glazed Carrots
Ingredients:
4-5 medium carrots (or a dozen baby
carrots), peeled and trimmed
salt to taste
½ tsp Moroccan La Kama
2 tsp butter
2 tsp brown sugar
Squeeze of lemon
Spices Used: Moroccan La Kama
2 Servings
Prep Time: 10 mins
Cook Time: 15 mins
Instructions:
1 - Cut carrots ¼" thick on the diagonal. Put into a small saucepan
with a little water and salt. Bring to a boil, reduce heat and
simmer until cooked (about 10 minutes).
2 - Drain water and return pan to low heat.
3 - Add Moroccan La Kama, butter and brown sugar. Stir to
combine, cover, turn burner off and let rest until ready to serve.
4 - Finish with squeeze of lemon.