

Garden to Fork – Sweet Ginger Carrots

This quick and easy recipe turns everyday carrots into a gourmet side dish!

Ingredients

- 3 lbs. carrots, peeled and sliced
- ¼ cup butter
- 3 green onions, finely chopped
- 1 tsp. ground ginger
- ¼ cup honey
- ¼ cup orange juice concentrate
- ½ tsp. thyme

Recipe steps

- Steam carrots in basket over boiling water for 8 minutes
- Melt butter over medium heat. Add onion and ginger, sauté until tender
- Add honey, orange juice concentrate and thyme
- Pour mixture over carrots and toss to coat

Serves 12.



Enjoy! Alaine