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## Dill-Glazed Carrots



Fresh dill makes these carrots pop! Serve them with your favorite meatloaf or roast chicken.

By RuthE

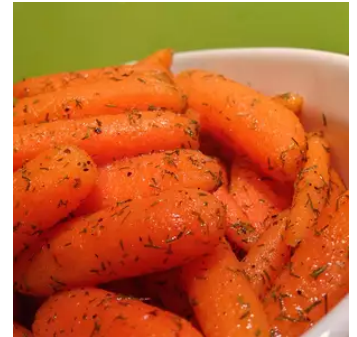
**Prep:** 10 mins

**Cook:** 30 mins

**Total:** 40 mins

**Servings:** 4

**Yield:** 4 servings



### Ingredients

1 ½ pounds carrots, peeled and diagonally cut into 1/2-inch-wide pieces

2 cups water

1 tablespoon unsalted butter

1 tablespoon apple cider vinegar

¼ teaspoon salt

¼ teaspoon ground black pepper

2 tablespoons chopped fresh dill

½ teaspoon honey

### Directions

Combine carrots, water, butter, vinegar, salt, and pepper in a skillet; bring liquid to a boil. Cover skillet, reduce heat to medium, and simmer for 10 minutes. Remove cover and cook, stirring occasionally, until liquid is evaporated and carrots are tender and glazed, about 20 minutes.

Remove skillet from heat and stir dill and honey into carrots.

### Cook's Note:

No fresh dill? You can use 2 teaspoons dried dill instead. Just add it when you uncover the skillet, so it has time to soften.

### Nutrition Facts

**Per Serving:** 100 calories; protein 1.7g; carbohydrates 17.3g; fat 3.3g; cholesterol 7.6mg; sodium 268.2mg.

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Printed from <https://www.allrecipes.com> 06/13/2022

