

## Maple Glazed Carrots



A super-easy side dish for any occasion. Nice sweet and salty flavor to the carrots!

By cherbear

**Prep:** 10 mins

**Cook:** 20 mins

**Total:** 30 mins

**Servings:** 8

**Yield:** 8 servings



### Ingredients

1 ½ pounds baby carrots

¼ cup butter

⅓ cup maple syrup

1 pinch salt and ground black pepper to taste

### Directions

#### Step 1

Place carrots into a pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, 15 to 20 minutes. Drain and transfer carrots to a serving bowl.

#### Step 2

Melt butter in a saucepan over medium-low heat. Stir maple syrup into melted butter and cook until warmed, 1 to 2 more minutes. Pour butter-maple syrup over carrots and toss to coat; season with salt and pepper.

### Nutrition Facts

#### Per Serving:

120 calories; 0.9 g protein; 17 g carbohydrates; 15.3 mg cholesterol; 100.8 mg sodium.

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