

Grilled Carrots With Zesty Lime Glaze - Weekend at the Cottage

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These GRILLED CARROTS WITH ZESTY LIME GLAZE are a special summer side dish. Better still, they're ready in just ten minutes!

You know when you try a new recipe for the first time and you're like, "Oh my goodness! This is SO good!"? Well, that's what happened to me when I crafted this super easy yet seriously delicious side dish. I know the exact same thing will happen to you when you make these **GRILLED CARROTS WITH ZESTY LIME GLAZE**. Here's a quick snapshot of the recipe:

Uses readily available ingredients

Carrots, the main ingredient, get grilled

The glaze is a simple stir-together step

The entire dish is ready in under ten minutes

If you're new to Weekend at the Cottage, there's one thing we'd love you to remember; we're big on sharing! Make sure to **PIN** this recipe on a favorite [Pinterest](#) veggie or side dish board. We'd also appreciate if you'll **SHARE** it with friends and post your dish on your favourite socials like [Facebook](#) and [Instagram](#). Thanks!

OK, 'nuff said. Let's make GRILLED CARROTS WITH ZESTY LIME GLAZE.



Everything needed to make this recipe is easy to grab at your local market or grocery store.

INGREDIENTS

I explained off the top how this recipe uses readily available ingredients and the pic above proves my point. We suggest using locally grown, freshly pulled carrots and fresh herbs, if possible. Additionally, if you can purchase them at a local farmstand, even better; we've found they taste better. Those farmers are working hard to provide us with homegrown, organically raised fruits and vegetables. Let's show our support whenever possible.



Give the carrots a quick rinse, peel and trim.

CARROTS

When selecting the carrots for this recipe, try to gather up a bunch that are similar in size. For best results, we suggest thin, smaller-sized carrots as they're easier to prepare with a simple peel, oil, and grill. That said, you can also divide and quarter medium and larger carrots as needed.





This glaze is really tasty!

THE GLAZE

The glaze or sauce for the carrots has a really pleasing and memorable zippiness about it. This comes from the fresh lime juice, garlic, chili flakes and finely diced bird's eye pepper. While testing this recipe, we tried a version where we brushed the carrots with the glaze before grilling them. Although good, we didn't like the way the lime, garlic and pepper flavours all seemed diluted from the cooking. Serving the glaze as a fresh-tasting finishing touch is totally the way to go.



Grating garlic is a game-changer.

GRATED GARLIC

It's important to point out that the garlic for the glaze needs to be grated. Running the garlic clove across a Microplane (link to purchase below) reduces it to a fine pulp that blends perfectly with the other elements in the glaze. It's a new trick a friend recently shared (thanks Heather-Lynn!) and I love it. We also employed it in our [EASY SUMMER COUSCOUS SALAD](#) and are quite smitten.



Tossing the carrots in EVOO, salt and pepper before placing them onto the hot grill.

GRILLING

Grilling the carrots on a hot grill, around 500°F, is easy. The one thing we learned is that the carrots need to be rubbed with EVOO and a sprinkle of salt and pepper for best results. After that, just have a pair of tongs handy to assist in turning them and moving them about on the grill. This will achieve that important blistered look. Don't overcook them though; serving them still slightly crunchy is the way to go. You'll see!





Don't overcook your carrots; you want them still kind of crunchy.

In writing this post, we understand that a barbecue or grill isn't always handy. Good news – these carrots roast up perfectly in a hot oven too! Simply transfer them to a parchment paper-lined baking sheet and roast them in a hot 450°F oven for 5 to 8 minutes or until tender, turning them occasionally.



We're going to let you pick your favourite herb to garnish the dish with.

HERBS

We're going to let you select a favourite fresh herb to sprinkle on the carrots after they're off the grill and brushed with glaze. I've enjoyed them now with fresh dill, chopped fresh cilantro or coriander, Thai basil, Italian parsley and mint. This wonderful side dish welcomes any

and all. Drop us a comment when you make them and let us know your favourite!



Don't these GRILLED CARROTS look delicious?!

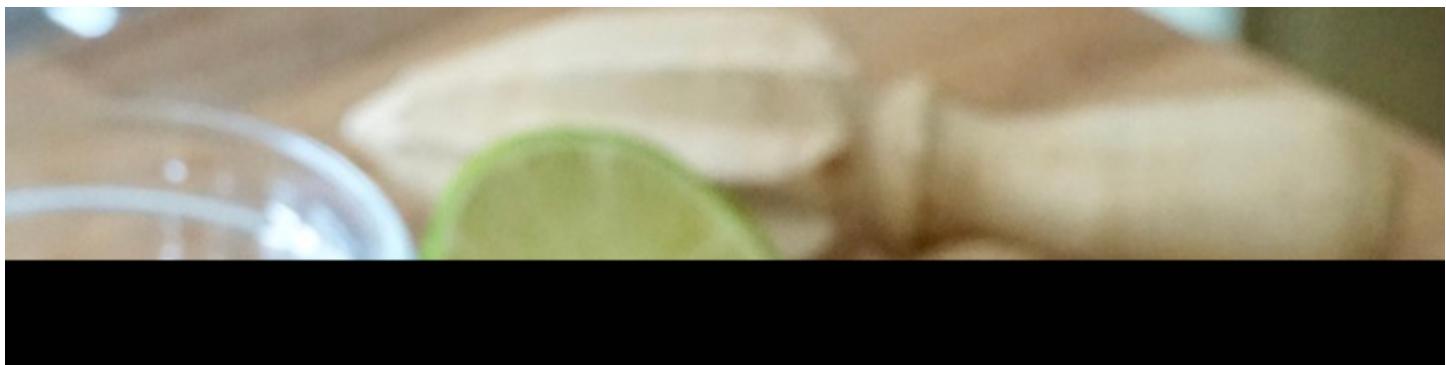
SERVE GRILLED CARROTS!

Even serving this easy carrot side dish is easy, LOL! Transfer the grilled carrots to an attractive serving dish and brush them with the glaze. Give the entire plate or platter a sprinkle of the freshly chopped herb(s) and maybe add a few little lime wedges on the side. I've now served it with our [GRILLED BEEF TENDERLOIN](#) (amazing!), our [BARBECUED SALMON](#) (fabulous!) or these [EASY PORK CHOPS](#) (excellent!). It's good with everything.

GRILLED CARROTS WITH ZESTY LIME GLAZE. Honestly, I just can't stop eating 'em! Enjoy!

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GRILLED CARROTS WITH LIME GLAZE





WATCTV

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Grilled Carrots With Zesty Lime Glaze

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Ingredients

For the carrots:

2 pounds small carrots, peeled

1 tablespoon extra virgin olive oil

sprinkle kosher salt

sprinkle black pepper

For the glaze:

2 tablespoons butter, melted

1 garlic clove, grated

½ teaspoon chili flakes or 1 bird's eye pepper, seeded and finely diced

2 teaspoons honey

juice from 1 lime

To serve:

¼ cup chopped fresh herbs (like cilantro, parsley, mint, basil or dill)

Garnish:

1 lime, cut into wedges

Directions

Prepare glaze: Whisk everything for the glaze together in a small bowl.

Drizzle carrots with oil and toss to coat. Sprinkle with salt and pepper.

Preheat barbecue to 500°F. Place carrots on to grill and leave to cook for 4-5 minutes total, turning occasionally.

Arrange carrots on a serving plate or platter. Drizzle or brush with glaze. Sprinkle with fresh herbs. Serve immediately with lime wedges on the side.

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