



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

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.

Spices Used: Moroccan La Kama

2 Servings

Prep Time: 10 mins

Cook Time: 15 mins