

Le carote glassate con pistacchi (Glazed carrots with Pistachios)

- 1 lb. Carrots (5 to 6 medium), cut into 1/4-inch (0.5 cm) thick rounds
- 1 Tbsp. Butter
- 1 Tbsp. Liquid Honey
- 1 Tbsp. Orange Juice
- 1/2 tsp. Dried Thyme
- Salt and freshly ground Black Pepper
- 1/4 cup Pistachios, chopped

In a large pot of boiling salted water, cook carrots for about 5 minutes or until tender-crisp. Drain. In a large skillet, melt butter over medium heat. Stir in honey, orange juice and thyme. Add carrots and simmer, stirring occasionally, for 5 minutes or until carrots are nicely coated and glaze is syrupy. Season to taste with salt and pepper. Sprinkle with pistachios.

Serves 4