

# Sautéed Carrots with Shallots

**Category:** Vegetable

**Servings:** 2

**Rating:** 10

**Source:** Chatelaine, December 1982

## Description:

If you let the juice dry up a bit, the carrots start to caramelize - then they are really good.

## Ingredients:

shallot	2, minced
butter, unsalted	2 teaspoon
carrot	8 ounce julienned
orange juice	2 tablespoon
salt	pinch of
white pepper	pinch of
parsley	1 tablespoon finely chopped

## Instructions:

Sauté the shallots in butter over medium-low heat until softened, about 2 minutes. Add the carrots and the orange juice. Cover and bring the mixture to a boil, reduce heat, and simmer until the carrots are tender but still crisp, about 10 minutes. Season to taste with salt and pepper.

Stir in the parsley and serve, spooning any remaining liquid over top.