



Sage Carrots

Sides

Prep Time: 10 minutes **Cook Time:** 15 minutes **Total Time:** 25 minutes **Difficulty:** Easy **Servings:** 4

INGREDIENTS

6 x large carrots

10 x large sage leaves

2 tablespoons of butter

tablespoons of water

1/2 teaspoon of course kosher salt

DIRECTIONS

Slice carrots into about 1/4" pieces. A mandolin makes this process quite easy.

Roughly chop sage leaves.

Heat pan to medium heat; add 1/2 tablespoon of butter. Once the butter starts to brown, add sage and crisp it. Remove from pan and set aside. Add one tablespoon of butter, add carrots, and sauté the carrots for about 3 minutes. Add water, cover, and reduce heat to medium-low. Cook for about 10 minutes or until carrots are tender.

Remove the cover and continue to cook until the water has fully evaporated. Add remaining butter, salt, and sage. Continue to sauté until the carrots begin to lightly brown.