

Honey Carrots

Ingredients

2 lb of baby carrots, scrubbed.

1 medium onion, chopped.

1 ½ cups of chicken stock.

2 tablespoons of parsley, chopped.

1 ½ tablespoons of honey.

1 tablespoon of butter.

½ teaspoon of thyme.

Directions

In a suitably sized skillet, melt the butter over a medium heat.

Cook the chopped onion, stirring, until softened.

Add the baby carrots, chicken stock, honey and thyme; then simmer uncovered for about 20 minutes until the liquid evaporates and the carrots are tender.

Stir in the parsley.

Serve as desired