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# HONEY GARLIC CARROTS

## Recipe Details

**Highlight carrots' natural sweetness with honey and orange juice, and punch up the flavor by adding Perfect Pinch Salt-Free Garlic & Herb Seasoning.**

1. Place carrots, water, and olive oil in a skillet on medium heat. Cook, uncovered, 5 to 6 minutes or until carrots are slightly tender.
2. Add honey, orange juice, garlic & herb seasoning, and salt to skillet.
3. Cook 4 to 5 minutes longer, stirring frequently to glaze carrots.
4. Serve immediately.

**RECIPE TYPE: SIDES**

**CUISINE: AMERICA**

## NUTRITION INFORMATION (PER SERVING)

**CALORIES: 110 CAL**

**SODIUM: 150 MG**

**CARBOHYDRATES: 20 G**

**PROTEIN: 1 G**

## MAIN RECIPE | INGREDIENTS | SERVES 4

3/4 CUP WATER  
1 POUND BABY CUT CARROTS  
1 TABLESPOON OLIVE OIL  
2 TABLESPOONS HONEY  
2 TABLESPOONS ORANGE JUICE  
2 TEASPOONS **MCCORMICK CULINARY \* GARLIC & HERB SEASONING, SALT FREE**  
1/8 TEASPOON SALT