

Orange Glazed Carrots

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Ingredients

1 pound carrots, peeled, trimmed, and sliced about 1/2 inch thick
1 large orange, juiced
2 teaspoons margarine
1 teaspoon granulated sugar
2 teaspoons fresh mint or parsley, chopped

Directions

In a small heavy-bottomed saucepan, place carrots, orange juice, Becel® Buttery Taste margarine and sugar. Bring to a boil, cover and simmer gently on low heat, stirring occasionally for 15 minutes or until the carrots are tender-crisp. Remove from heat and toss with chopped fresh mint.