

# Orange and Honey Glazed Carrots with Radishes

Makes 4 Servings

## Ingredients

- 1 pound small carrots, peeled and tops removed
- 1 pound medium radishes, cut in half
- 1 cup fresh pearl onions, peeled or frozen (optional)
- 1/2 cup honey
- 1 orange, juiced (about ¾-1 cup juice)
- 1 tablespoon unsalted butter
- Salt and pepper, to taste
- 1/4 cup chopped walnuts
- 1 tablespoon chopped fresh parsley

## Directions

1. In a large pan, cover carrots, radishes and onions (if using) with water. Bring to a simmer (bubble) over medium heat. Cook, covered, until crisp-tender, about 6 to 8 minutes. Drain vegetables.
2. Return vegetables to pan. Add honey, orange juice and butter. Cook, over medium heat, tossing gently, until honey mixture reduces and vegetables are glazed, about 2 to 4 minutes. Season with salt and pepper to taste. Top with walnuts and parsley. Serve and enjoy.



Recipe from: Feeding Pennsylvania and PA Eats