

stovetop carrots

a tasty side dish!

1 pound fresh carrots
1 tablespoon butter
¼ teaspoon salt
¼ teaspoon
black pepper

1. Peel carrots and cut into slices.
2. Place the carrots, ½ cup water, salt and black pepper in a skillet. Cover and cook over medium heat until carrots are tender, about 4 to 5 minutes.
3. Remove the cover and add the butter. Stir and cook until water is absorbed, about 2 to 3 minutes.



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