

Sautéed Carrots



Ingredients

2 pounds carrots
1 teaspoon kosher salt
Dash of freshly ground black pepper
2 tablespoons unsalted butter
1 1/2 tablespoons chopped fresh flat-leaf parsley

Directions

Peel the carrots and cut them diagonally in 1/4-inch slices. You should have about 6 cups of carrots. Place the carrots, 1/3 cup water, the salt, and pepper in a large (10 to 12-inch) sauté pan and bring to a boil. Cover the pan and cook over medium-low heat for 7 to 8 minutes, until the carrots are just cooked through. Add the butter and sauté for another minute, until the water evaporates and the carrots are coated with butter. Off the heat, toss with the parsley. Sprinkle with salt and pepper and serve.