

# **NONO GLAZED ROASTED CARROTS**

**SERVES 8**

## **INGREDIENTS**

<b>6</b>	<b>Medium carrots, peeled</b>
<b>To taste</b>	<b>Kosher salt</b>
<b>To taste</b>	<b>Ground black pepper</b>
<b>1/4 cup</b>	<b>NONO SAUCE</b>
<b>1/4 cup</b>	<b>Unsalted butter</b>

## **RECIPE**

- 1. Preheat oven to 350°F.**
- 2. Cut carrots in quarters lengthwise, and then cut into 3-4 inch long sticks.**
- 3. In a medium size skillet on stove, slowly melt butter. When butter is melted, whisk in NONO SAUCE. Continue whisking until incorporated and glaze forms.**
- 4. Add carrots. Gently toss in skillet to coat with glaze.**
- 5. Season with salt and pepper, and pour into a greased 8x8 square glass baking dish.**
- 6. Place in oven.**
- 7. Roast uncovered for 40-50 minutes or until carrots are tender.**

## **TIMINGS**

**Prep Time: 10 minutes**  
**Cook Time: 50 minutes**  
**Total Time: 1 hour**