



Honey Mustard Baby Carrots

With Dijon Mustard and Fresh Chile Honey

Serves 8

THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 3lbs of baby carrots
- 1/3 cup olive oil
- 3 tablespoons Fresh Chile Honey
- 3 tablespoons Fresh Chile Dijon Mustard
- Salt and Pepper to taste

Instructions:

- Boil baby carrots in a pot of water until tender, this can be 7-10 minutes. Check by poking with a fork/knife to check the tenderness of the carrot.
- Drain and set aside.
- On medium heat, heat oil, Fresh Chile Honey and Fresh Dijon Mustard in a large skillet
- Stir in carrots, coating well and glazing.
- Season with salt and pepper to taste.