



Olive on Tap Glazed Baby Carrots

INGREDIENTS: 1 cup small shallots * 2 tablespoons ***Olive on Tap Lemon Thyme Olive Oil*** * 3 1/2 tablespoons of butter * 1 pound baby carrots * 1/4 cup water toasted almonds & chopped herbs * your choice thyme, tarragon, lemon zest or basil * a pinch of salt & sugar

Cook the shallots with 2 tablespoons of Lemon Thyme Olive Oil and 1 1/2 tablespoons of butter adding a pinch each of sugar and salt in a skillet until light brown, about 4 minutes. Add the baby carrots, 2 more tablespoons butter and the water; simmer until tender, about 5 minutes.

Top with toasted almonds & chopped herbs & your choice thyme, tarragon, lemon zest or basil.