Carrot stripes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 carrots, peeled and cut in stripes
- 1 table spoon of soy sauce
- 1 teaspoon of hoisin sauce
- 2 table spoons of water
- 1 table spoon of grated ginger
- 2 table spoons of honey
- freshly ground black pepper
- 2 spoons of olive oil
- black sesame for garnish

Instructions

1. Heat the oil, add carrots.
2. Mix soy sauce, hoisin sauce, water and ginger and add to the carrots.
3. Stimmer till carrots are crispy tender.
4. Add honey, mix well.
5. Serve sprinkled with sesame seeds.