



Carrots with Rosemary

NIBBLEDISH CONTRIBUTOR

Ingredients

Serving: 4

- 750 g carrots, cut into thin batons
- 300 ml vegetable stock
- Olive oil, for drizzling
- 1 tsp chopped fresh rosemary
- Salt and pepper

Instructions

Utensils: Saucepan, lid

- Put the carrots and stock into a saucepan, bring to boil over a medium heat, then cover and simmer for about 15 minutes
 - Remove the lid and season with salt and pepper to taste
 - If the mixture is too runny, continue cooking until it has reduced to the desired consistency
 - Drizzle with olive oil, sprinkle with the rosemary and cook for a few minutes more
 - Transfer to a warm serving dish
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