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MAKE IT YOURSELF!  
**Stovetop Carrots**



**INGREDIENTS**

1 Tbsp Olive Oil, or other cooking oil

1.5 lbs Carrots, halved lengthwise then cut into 1-inch pieces

Salt, to taste

Black or White Pepper, to taste

1. Drizzle oil in a large sauté pan (must have a lid) over medium heat. Add carrots, a pinch of salt then turn heat to medium-high, tossing occasionally, until browned. Then add lid and turn to low to steam. Steam for 20 minutes or until cooked through.
2. Add additional salt and pepper and serve.

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