



 Print

Easy Glazed Carrots

★★★★★

These sweet glazed carrots with butter and brown sugar can be cooked on the stove top, in the microwave, or baked in the oven.

Course	Side Dish
Cuisine	American
Keyword	glazed carrots

Prep Time	15 minutes
Cook Time	20 minutes
Total Time	35 minutes

Servings	8
Calories	104 kcal

Ingredients

- 4 cups peeled and sliced carrots
- 4 tablespoons butter
- 4 tablespoons light brown sugar
- 1/2 cup water
- 1/2 orange , juiced
- 1 tablespoon orange zest
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon minced flat leaf parsley

Instructions

1. Bring the carrots, butter, brown sugar, water, and orange juice, to a boil in heavy large skillet. Reduce the heat to medium, cover, and simmer until the carrots are still crisp but becoming tender, about 8-10 minutes.
2. Uncover, stir in the orange zest, and season with salt and pepper. Cook until the carrots are fork-tender and the juices have reduced to a glossy glaze, about 5-7 minutes.
3. Sprinkle with the parsley, taste for seasoning, and serve.

Recipe Notes

- Use 4 cups baby carrots in place of the sliced carrots if you prefer.
- **To cook these carrots in the oven:** Place the carrots in a baking dish. Adjust the water to just 1/3 cup then add the remaining ingredients up to the orange zest. Bake at 350°F for 1 to 1 1/2 hours. To speed things along, parboil or steam the carrots until crisp tender before putting in the oven and adjust the baking time to 40-60 minutes. Sprinkle with orange zest and parsley and serve.
- **To cook these carrots in the microwave:** Place the carrots in a 1-1/2-qt. microwave-safe dish with 2 tablespoons of water and the remaining ingredients up to the parsley. Cover and microwave on high for 8-10 minutes or until crisp-tender. Sprinkle with orange zest and parsley and serve.