

## Garlic Herb Carrots

Serves 6

- 42 g unsalted butter
- 3 cloves garlic, *minced*
- 1 shallot, *minced*
- 450 g medium carrots, *peeled and cut into 8-mm diagonal slices*
- 1 T red wine vinegar
- 1½ tsp sugar
- 2 T chopped fresh dill
- 2 T chopped fresh parsley leaves
- 1 T chopped fresh tarragon leaves
- Kosher salt and freshly ground black pepper, *to taste*



1. Melt **butter** in a large skillet over **medium high heat**.
2. Add **garlic** and **shallot**, and cook, stirring frequently, until fragrant, **about 2 minutes**.
3. Stir in **carrots** until evenly coated. Cover, and cook, stirring once until just tender, **about 4-6 minutes**.
4. Stir in **red wine vinegar** and **sugar**.
5. Remove from heat. Stir in **dill**, **parsley** and **tarragon**; season with **salt** and **pepper**, to taste.
6. Serve immediately.