

Baby Carrots in Dill Butter

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*1 pound multicolor baby
carrots
2 tablespoons butter
1 tablespoon lemon juice
1 1/2 teaspoons fresh dill,
chopped
1/4 teaspoon coarse salt
1/8 teaspoon black pepper*

In a saucepan with enough water to cover, place the carrots. Bring to a boil. Reduce the heat. Simmer, covered, until tender, about 10 minutes. Drain the carrots. Return to the saucepan.

Toss with the butter, lemon juice, dill, salt, and pepper until the butter is melted.

Per Serving (excluding unknown items): 208 Calories; 23g Fat (96.5% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 705mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 4 1/2 Fat.