

# Cheese Glazed Carrots

*Gale Faulkner - Jacksonville, FL*

*Treasure Classics - National LP Gas Association - 1985*

**Servings: 6**

*1 pound carrots, peeled and sliced*

*2 cubes chicken bouillon*

*4 ounces Velveeta cheese, cubed*

*8 to 10 spring onions, chopped*

*3 tablespoons sour cream*

**Preparation Time: 10 minutes****Cook Time: 20 minutes**

In a saucepan, cook the carrots in water and chicken bouillon until tender. Drain.

Add the cheese, onions and sour cream. Stir to melt and cover all.

Serve.

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Per Serving (excluding unknown items): 58 Calories; 2g Fat (29.6% calories from fat); 2g Protein; 9g Carbohydrate; 3g Dietary Fiber; 3mg Cholesterol; 525mg Sodium. Exchanges: 1 1/2 Vegetable; 0 Non-Fat Milk; 1/2 Fat.