

## **Orange-glazed Carrots**

- 2 lbs carrots, peeled and cut diagonally
- 2 tablespoons olive oil
- ¼ cup honey
- ¼ cup chicken stock
- 1/3 cup orange juice
- 1 teaspoon orange zest
- ½ cup green onions, chopped
- ½ teaspoon salt

In a large skillet, sauté carrots in the olive oil until they begin to brown, about 10 to 15 minutes.

Add all remaining ingredients. Stir over medium heat until most of the liquid is absorbed and carrots are al dente. Serve hot. Makes 4-6 servings.