



JERNEJ KITCHEN

ORANGE GLAZED CARROTS

Orange Glazed Carrots are easy to make and bursting with tasty citrus flavor. Amazing winter side dish, great for holidays or your regular Sunday dinner.

SERVES	4	PEOPLE (SIDE DISH)
PREPARATION:	10	MINUTES
BAKE:	50	MINUTES
TOTAL TIME:	60	MINUTES

BAKED ORANGE GLAZED CARROTS

350 g fresh carrots (0.8 lbs) (baby carrots will be great too)

20 g butter (1 tbsp)

1 large fresh orange

1 tbsp olive oil

salt, pepper, thyme

TOOLS AND EQUIPEMENT

speed peeler

baking dish

baking paper

PREPARATION

First, rinse and peel the carrots. You can use medium size or small, baby carrots in this recipe. Preheat your oven to 210 °C / 410 °F. Line a baking dish with two layers of baking paper. Cut the orange in half. Slice one half of the orange into thin slices and freshly squeeze the other half of the orange.

TOSS EVERYTHING TOGETHER

Place the carrots on top of the baking paper. Add the orange slices, butter, olive oil, salt, pepper and 1 tablespoon of thyme. Toss everything together to combine. Fold the paper over the carrots and double-fold each edge to make a sealed packet leaving a gap at the top to pour in the orange juice.

BAKE AND SERVE

Place the baking dish with the carrots in a preheated oven and bake for 50 minutes at 210 °C / 410 °F. Once baked, carefully remove the baking paper, transfer the carrots with all the juices and orange slices to a nice serving dish. Optionally sprinkle with some additional thyme and serve. Store in a fridge for up to a week.