Orange Glazed Carrots

INGREDIENTS

1 1/2 lb. - round disc sliced carrots
As needed - water to cook carrots
2 tsp. corn starch
1/3 cup - cold water
2 1/2 tsp. - brown sugar
1/8 tsp. - ground cinnamon
2 tsp. - orange juice
2 1/2 tbsp. - butter

Servings: 4 - 6

METHOD

1. Place carrots in a pot and cover with water, bring to a simmer and cook until tender.
2. While carrots are cooking, combine sugar, cinnamon, orange juice and butter in another pot and bring to a simmer.
3. Mix cornstarch and water until dissolved and combined. Gradually stir into the glaze while simmering and turn off once thick.
4. Drain carrots and toss with thickened glaze.

Serve and Enjoy!