

Christmas Carrots with Chestnuts

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This easy recipe cooks the carrots and chestnuts together with thyme, fennel seeds and butter. It's a one pot dish too, making it brilliant for big meals as it is easy to cook! Less washing up, too!

Ingredients:

300g vacuum packed chestnuts
4 large carrots
2 tbsp. each oil and butter
2 sprigs fresh thyme
1/2 tsp. fennel seeds
Salt and pepper
100ml water

Directions:

1. Peel and slice the carrots. Heat the oil and butter in a large saucepan. Add the carrots and chestnuts and fry for 5 minutes, then add the thyme sprigs, fennel seeds, salt and pepper and water.
2. Stir. Cover and simmer gently for 30 minutes, shaking the pan occasionally to stop it from sticking. Serve immediately.

Author: Laura Young