



[Orange and Cranberry Steamed Carrots](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 5 Minutes

Cook Time: 20 Minutes

Serves: 2

Orange and Cranberry Steamed Carrots Ingredients:

- 2 cups Fresh Carrots, peeled and sliced
- 1/8 cup Water
- 1/4 cups Dried Cranberries
- 2 TBSP Thawed Frozen Concentrate Orange Juice
- 1 TBSP Honey
- 1 TBSP Butter

Orange and Cranberry Steamed Carrots Directions:

- Peel and slice fresh carrots until you have two cups.
- In a pot, place the sliced carrots with 1/8 cup of water.
- Chop dried cranberries.
- Begin to bring carrots to a boil, and add cranberries, orange juice, honey, and butter.
- Cover and let steam for approximately 15 – 20 minutes.
- Uncover, stir, and serve.