



This is so easy to make you can make them with your hands tied and eyes closed. This carrot and red onion sautee is light as it is savory. Enjoy.

Ingredients

- 1 teaspoon of butter
- 1 bunch of fresh coriander
- 1 red onion, finely diced
- 5 large carrots, sliced

Method

Cut up your carrot width-wise. Let the rings have a thickness of about 1/4 and inch. Steam them until they are done. If you do not have a steamer, you can boil them up to the point they are just beginning to soften. Do not let them get too mushy.

Put your butter in a pan and sautee your red onion until they are soft. Add the steamed/boiled carrots and toss them in the onions for about 2 minutes,

Remove from the heat, garnish with some coriander then serve.



SERVE WITH: Any rice dish, baked potatoes or on their own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/buttered-carrots-and-red-onion-saute/>