



Light, easy to prepare and yet packed with flavor, my ginger rosemary carrot fingers will be a favorite on your banquet!!

Ingredients

1 tablespoon of fresh rosemary

1 red onion, finely chopped

3 tablespoons of coriander stalks

1 tablespoon of minced ginger

1 tablespoon of butter

coriander leaved for garnish.

Method

Peel your carrots and chop them into finger sized slices. Place them in a steamer and steam them until they are soft on the outside but still firm on the inside.

As that is going, add the butter to your pan and melt it, add the ginger, coriander stalks, finely chopped red onion and allow it to cook until softened. Once your carrots are cooked but still slightly crunchy, add them to the pan with the onions, coriander stalks and rosemary.

Add your finely chopped rosemary and them toss everything until well distributed. Let this stay on the heat for not more than 2 minutes since we want to preserve the crunch of the carrots. Once you are done, grab a fork and stuff yourself!!



SERVE WITH: a starch and salad of choice

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/passion-fruit-marinaded-pork-chops/>