

Mango Habanero Glazed Carrots



Ingredients:

1-1/2 lbs.	Carrots – baby carrots or pieces peeled & cut on diagonal
1 cup	Chicken broth
2 Tablespoons	Butter
1/3 cup	Mango Habanero Jam
Pinch	Salt (optional)

Directions:

Combine carrots and chicken broth in a skillet over medium high heat. Bring to a boil and continue to cook about 8 minutes or until broth is reduced to about ¼ cup. Stir occasionally.

Add butter, salt if desired and Mango Habanero Jam and cook, stirring constantly about 6 minutes, or until mixture has thickened and a glaze has formed. Serve hot. Sprinkle with parsley to garnish if desired.

