

Carrots with Lemon and Dill

From – From Asparagus to Zucchini

1 lb carrots, sliced 1/2" thick
2 Tbsp butter
1/2 cup minced onion
1/2 tsp grated lemon zest
1/4 cup dry white wine
1 to 2 Tbsp lemon juice, divided
2 Tbsp minced fresh dill
salt & white pepper to taste

- Steam carrots 6 to 7 minutes, until tender-crisp. Drain.
- Heat butter in skillet until foamy.
- Add onion and saute` until softened.
- Add carrots, lemon zest, wine and 1 Tbsp of the lemon juice.
- Stir and cook until most of the liquid is reduced, about 2 minutes.
- Add dill, salt and white pepper and additional lemon juice to taste.
- Serve hot.



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