

Carrots with Garlic and Cilantro

This is Cindy's favorite of Pierre's vegetable dishes! The cilantro makes this sweet dish fresh and tasty.



1

The finished dish



2

Ingredients

Ingredients:

6 big carrots (1.5 lbs)
4 cloves of garlic
½ bunch of fresh cilantro
¼ tsp each of salt
and pepper
2 x ½ cup of water

EASY

Preparation time: 10 min.

Cooking time: 10 min.

Serves 4

Recipe:

1. Brush carrots clean and cut off bases and tip of each carrot.
2. Slice carrots into ¼- to ⅜-inch thick rounds.
3. Remove germ of garlic and slice it into small pieces (as seen in pict. 4).
4. Remove stems of cilantro and cut leaves only into small pieces (pict. 3).
5. Place sliced carrots and garlic in a non-stick skillet with a ½ cup of water, cover and bring to a boil on high heat (pict. 4).
NOTE: If the cover is not a good fit, you may need to add more water or carrots may burn.
6. Reduce to medium high heat and boil for 5 minutes, making sure there is always a little water in the pan and add a little if needed.
7. Add salt, pepper, cilantro and mix.
8. Add another ¼ cup of water.
9. Boil for another 3 minutes (pict. 5), and again make sure there is always a little water in pan and add a little if needed.
10. Drain if needed and serve.



3

Cutting cilantro



4

Cooking carrots



5

Almost ready