DIRECTIONS

1. Fill a large pot half-full with water. Bring to a boil.
2. While waiting for water to boil, rinse, peel, and slice carrots into 1/4-inch slices.
3. In a medium skillet over medium heat, heat orange juice until liquid thickens and reduces by about 3/4. Watch carefully after it reduces by ½ so that it does not boil dry in the pan. Juice may take up to 20 minutes to reduce.
4. Add carrots to boiling water. Cook until slightly soft but still a bit crunchy, about 7-10 minutes.
5. In a colander, drain carrots. Rinse under cold water.
6. In a medium bowl, add carrots, salt, basil, black pepper, and orange juice sauce. Toss until carrots are fully coated. Taste and adjust seasonings as needed.

CHEF’S NOTES

- To save time, steam carrots in the microwave instead of cooking on the stove. Place carrots in a microwave-safe dish with 1/2 cup of water for 3-5 minutes.
- Try parsnips instead of carrots.
- When oranges are in season or on sale, use fresh oranges instead of orange juice. Juice 2 oranges to get 1 cup of juice. Zest just one of the oranges. Stir juice into skillet in step 3. Add zest at the end of cooking time.