

HONEY GLAZED CARROTS AND GREEN BEANS

Ingredients



Found in the Food Pantry:

- Canned Carrots
- Canned Green Beans

Additional Needs:

- Butter
- Honey
- Salt and Pepper to taste



Directions

- In a large skillet, melt the butter over medium heat.
- Add the drained carrots and green beans to the skillet, tossing them in the melted butter to coat.
- Drizzle honey over the vegetables and mix until they are evenly coated.
- Season with salt and pepper to taste.
- Cook the vegetables for 5-7 minutes or until they are heated through and slightly caramelized.
- Garnish with chopped fresh parsley before serving.

