Maple-Tangerine Carrot Coins

Ingredients

- 4 cups carrot slices (1/8" thick)
- 1/2 cup fresh tangerine juice (about 2 tangerines)
- 1/2 cup chicken broth (low-fat, low-sodium)
- 1 tbsp maple syrup
- 1 tsp butter
- 1/8 tsp ground cinnamon
- 1 tbsp chopped fresh chives
- 1/4 tsp salt
- 1/4 tsp black pepper, freshly ground

Summary

Yield: 8
Source: Priscilla Warnke adapted from Cooking Light Magazine
Prep Time: 20 minutes
Category: Vegetables

Instructions

Serves: 8 (1/2 cup)

Rating: unknown

Combine first 6 ingredients in a large nonstick skillet; bring to a boil. Cover, reduce heat, and simmer 2 minutes. Uncover and cook 10 minutes or until liquid almost evaporates, stirring ocaisionally. Stir in chives, salt & pepper.