

Carrots with Chestnuts

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This simple recipe for cooked carrots and chestnuts, scented with thyme leaves and flavoured with butter, is an excellent Christmas side dish. It works well with any type of roast meat.

Ingredients:

300g vacuum packed chestnuts, peeled
3 large carrots, peeled
3 sprigs fresh thyme, leaves picked
100ml chicken stock
3 tbsp. butter
1 tbsp. oil
Salt and pepper

Directions:

1. Thickly slice the carrots. Heat oil in a large frying pan. Add the chestnuts and carrots and fry for 5 minutes or until the nuts begin to colour.
2. Add the thyme sprigs and chicken stock. Cook, stirring occasionally, for 30 minutes until the carrots and chestnuts are cooked through. Add more chicken stock if needed. Once cooked, add the butter and shake the pan around to glaze the carrots. Serve immediately.

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