

Skillet Roasted Carrots

Ingredients

- ½ cup water
- ½ tsp table salt
- 1½ pounds large carrots peeled, cut crosswise into 3-4 inch lengths, and cut lengthwise into even pieces
- 2 Tbsp vegetable oil+

Preparation

1. After cutting the carrots crosswise, quarter lengthwise any pieces that are larger than 1½ inches in diameter and halve lengthwise any pieces that are ¾ to 1½ inches in diameter
2. Leave whole any carrots that are narrower than ¾ inch
3. Mix water and salt in 12 inch nonstick skillet until salt is dissolved
4. Place carrots in skillet, arranging as many carrots flat side down as possible (carrots will not fit in single layer)
5. Drizzle oil over carrots
6. Bring to boil over medium-high heat
7. Cover and cook, without moving carrots, until carrots are crisp-tender and water has almost evaporated, 8-10 minutes
8. Uncover and gently shake skillet until carrots settle into even layer
9. Continue to cook, not moving carrots but occasionally pressing them gently against skillet with spatula, until water has completely evaporated and undersides of carrots are deeply browned, 3-5 minutes longer
10. Stir carrots and flip pale side down
11. Cook until second side is lightly browned, about 2 minutes
12. Transfer to serving dish and serve

