

Teriyaki Glazed Carrots

Ingredients

12 medium carrots peeled.

½ Cup olive oil

½ Cup B&B's Best Teriyaki Cooking Sauce

Instructions

- 1. Cut carrots about 1 inch in length then cut in half length ways.
- 2. Pour olive oil in sauté pan and add carrots.
- 3. Cook on medium heat till carrots are beginning to get tender.
- 4. Add B&B's Best Teriyaki Cooking Sauce stir and cover.
- 5. Reduce heat to low and cook till desired tenderness stirring occasionally.
- 6. Serve



