

Baby Carrots in Cumin Butter

1 pound baby carrots

salt to taste

1/4 teaspoon ground cumin

2 tablespoons fresh cilantro, chopped

Peel the carrots, trim the ends, and slice into 1-inch thick slices. Bring a pot of salted water to a boil and simmer the carrots until they reach desired doneness, 10-15 minutes. Drain the carrots, add the butter, cumin and cilantro and toss well. Season with salt and pepper to taste and serve. (Serves 4).