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North African Spiced Carrots

Prep Time: 10 mins

Cook Time: 12 mins

Total Time: 22 mins

Ingredients

- 1 tablespoon oil, olive, extra virgin
- 4 clove(s) garlic, minced
- 2 teaspoon paprika
- 1 teaspoon cumin, ground
- 1 teaspoon coriander, ground
- 3 cup(s) carrot(s), sliced (4 medium-large)
- 1 cup(s) water
- 3 tablespoon lemon juice
- 1/8 teaspoon salt, or to taste
- 1/4 cup(s) parsley, fresh, chopped

Preparation

Heat oil in a large nonstick skillet over medium heat. Add garlic, paprika, cumin and coriander; cook, stirring, until fragrant but not browned, about 20 seconds.

Add carrots, water, lemon juice and salt; bring to a simmer. Reduce heat to low, cover and cook until almost tender, 5 to 7 minutes.

Uncover and simmer, stirring often, until the carrots are just tender and the liquid is syrupy, 2 to 4 minutes. Stir in parsley. Serve hot or at room temperature.

