

Sauteed Carrots with Parmesan Cheese

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	carrots
4	tablespoons	butter
		salt
		pepper
1/4	cup	parmigiano-reggiano - freshly grated

Cut off ends of carrots and peel. Cut into 1/4" x 1/2" sticks.

Place butter and carrots in skillet no more than 2 deep. Place over med-high heat. When the butter has melted, season carrots with salt and pepper, stir until they are well coated, and add 1/4 cup water. Cook uncovered, allowing water to evaporate completely before adding more, 1/4 cup at a time, until carrots are tender, 20-30 minutes.

When carrots are tender, raise heat to brown a little. Add cheese, remove from heat and serve.