

Doritos® Spicy Sweet Chili Glazed Carrots

Ingredients

- 3 tbsp Butter
- 1 tbsp Oil
- 3 Large carrots, sliced on a bias into 1/4-inch rounds
- 1 tbsp Freshly grated orange zest
- 1 tsp Minced fresh gingerroot
- 1/2 tsp Salt
- 1/4 tsp Black pepper
- 1/4 cup Freshly squeezed orange juice
- 2 tbsp Liquid honey
- 1/4 cup crushed DORITOS® Spicy Sweet Chili Flavored Tortilla Chips
- 1 tbsp Chopped fresh parsley

How to make it

1. In large skillet set over medium heat, add butter and oil; stir until butter has melted. Add carrots and cook, turning once, for 4 to 6 minutes or until slightly caramelized.
2. Add orange zest and ginger; stir to coat. Season with salt and pepper. Add orange juice and honey and bring to a simmer; cook, stirring occasionally, for 8 to 10 minutes or until carrots are fork-tender and liquid has thickened.
3. Toss glazed carrots with Doritos® Spicy Sweet Chili. Garnish with parsley.



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| PREP TIME | COOK TIME | TOTAL TIME | SERVING |
| 10 minutes | 15 minutes | 25 min | 4 |

Made with



**DORITOS® Spicy Sweet Chili Flavored
Tortilla Chips**