

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 DORITOS® Spicy Sweet Chili Flavored Tortilla Chips crushed
- 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.



PREP
TIME
10 min



COOK
TIME
15 min



TOTAL
TIME
25 min



SERVINGS
4

Made with



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