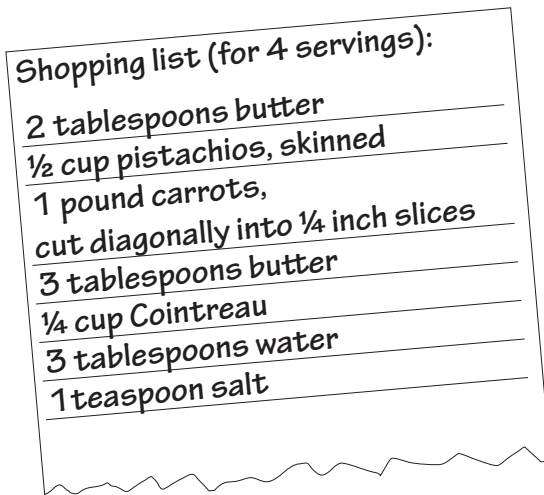


Carrots with Pistachios and Cointreau

I live on a Greek island (Aegina) that is well-known for pistachios. This is one of those dishes I make quickly that has some local flavour, but isn't Greek. (You can get tired of Greek food!). It's really easy to make and tastes great – a perfect thing to pull out for those last minute dishes.



Method

Melt 2 tbsp. butter in medium skillet over medium-high heat.

Add pistachios and saute 1 minute. Stir in Cointreau. Remove from heat and set aside.

Combine carrots, 3 tbsp butter, water and salt in large saucepan and bring to boil over medium-high heat.

Reduce heat to medium-low, cover and cook until carrots are just tender, about 5 minutes. Transfer carrots to heated serving bowl using slotted spoon.

Keep warm. Boil cooking liquid until reduced to 2 tbsp.

Pour over carrots.

Add pistachios. And Cointreau. Toss gently.



Contributed by
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Executive Director, Translators without Borders,
with help from my mother (recipe) and cousin (photos)

One in a series of recipes contributed by our volunteers

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