

RED BICYCLETTE

Sautéed Carottes (Carrots) with Chervil and Parsley

1 lb Small carrots with the tops on
2 T Unsalted butter
1/4 c Fresh chervil leaves chopped
2 T Fresh parsley leaves, chopped
Salt and pepper to taste

Directions

Remove the green tops from the carrots and discard. Wash carrots well. Blanch the carrots in boiling water for 3 minutes. Strain from water and set aside. In large skillet over medium-high heat melt the butter. Add the carrots and sauté for 3 minutes or until tender. Add chervil and parsley to the skillet. Sauté for 1 minute more. Serve as a side dish.

Serves 2

Delicious, when paired with Red Bicycleette® Chardonnay