



## *Lemon Dill Slow-Cooker Carrots*

Prep time: 10 minutes

Cook time: 3-4 hours

Servings: 6

- Nonstick cooking spray
- 2 pounds carrots, peeled and cut into 1/2-1-inch chunks
- 2 tablespoons water
- 1/2 teaspoon salt
- 2 tablespoons olive oil
- 2 teaspoons McCormick Dill Weed
- 2 teaspoons McCormick Pure Lemon Extract
- 2 teaspoons Dijon mustard
- 1 teaspoon white wine vinegar

Spray inside of 4-quart slow cooker with nonstick cooking spray. Add carrots, water and salt; toss to coat. Cover.

Cook on high 3-4 hours, or until tender.

In small bowl, mix olive oil, dill weed, lemon extract, Dijon mustard and vinegar. Stir into cooked carrots in slow cooker before serving.

Source: McCormick

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