

Buttered Carrots with Peas and Thyme

I can think of few things that go together as well as peas and carrots. Goodness, we even use them as a comparison to say that other things go well together! However, I'd like to go on record saying that I think butter and thyme round out the flavor even better in this updated classic. And it takes only a little to bring out the buttery flavor of the tender carrots. When I can find carrots in a rainbow of colors, I like to pick a mixture, but you can use all orange ones too. I love to serve this with Sunday Roasted Chicken (page 50) (Recipe not included).

SERVES 6

2 tablespoons salted butter
6 large carrots, cut into $\frac{1}{4}$ -inch slices
1 cup fresh peas or 1 (8-ounce) package frozen peas
 $1\frac{1}{2}$ teaspoons fresh thyme or $\frac{1}{2}$ teaspoon dried
 $\frac{1}{2}$ teaspoon kosher salt
 $\frac{1}{4}$ teaspoon freshly ground black pepper

1 In a large saucepan set over medium heat, melt the butter. Add the carrots and cook, stirring, until fork-tender, 7 to 9 minutes.

2 Stir in the peas, thyme, salt, and pepper and cook, stirring, until the peas are warmed through, 2 to 3 minutes (frozen peas may take a couple of extra minutes).

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