

Instant Pot Honey Glazed Carrots

From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

INGREDIENTS

- 1 pound carrots, scraped, rinsed and cut into 1/4 inch rounds
- 1 teaspoon salt
- 1/4 cup (1/2 stick) butter, melted
- 1/4 cup honey
- 1/2 teaspoon kosher salt, or to taste
- 1/4 teaspoon freshly cracked black pepper, to taste
- 1/8 teaspoon cayenne pepper, or to taste, optional
- 1/4 teaspoon of ground cinnamon
- 1 teaspoon of dried parsley

INSTRUCTIONS

1. Add 1 cup water to bottom of pot.
2. Place a rack in the pot and add carrots, in a pan, on top of the rack.
3. Seal and cook on high for 6 minutes; quick release.
4. Meanwhile, combine butter, honey and seasonings in a separate bowl to form glaze.
5. Toss cooked carrots with glaze until well coated, then transfer to serving bowl and pour remaining glaze all over the top. Serve immediately.

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