Brown Butter & Sage Balsamic Glazed Carrots

These aren't your average Thanksgiving carrots! Pan-seared until golden, coated in nutty brown butter infused with fresh sage, and finished with a sweet and tangy balsamic glaze. Topped with freshly shaved Parmesan and parsley, they're the perfect balance of sweet, savory, and tangy. The balsamic cuts through all those rich Thanksgiving dishes, making these a side you'll definitely want on your plate.

Prep Time: 10 minutes
Cook Time: 25 minutes
Total Time: 35 minutes
Servings: 3–4

Ingredients

For the Carrots

- 1 lb carrots, peeled (halve lengthwise if thick)
- ½ tbsp olive oil
- 2 tbsp unsalted butter, divided
- 1 garlic clove, smashed
- 3–4 fresh sage leaves
- 2 tbsp vegetable broth or water
- Salt and freshly cracked black pepper, to taste

For the Balsamic Glaze

- 1 tbsp balsamic vinegar
- 1½ tsp honey
- ½ tsp Dijon mustard
- Pinch of red pepper flakes

For Finishing

- ¼ cup freshly shaved Parmesan cheese

- A handful of fresh flat-leaf parsley, roughly chopped
- Reserved crispy sage leaves
- Flaky sea salt, to taste

Instructions

1. **Sear the carrots.** Heat olive oil in a large skillet over medium heat. Add the carrots in a single layer, season with salt and pepper, and cook for 5–7 minutes, turning occasionally, until golden brown on several sides.
2. **Brown the butter.** Add 1½ tablespoons of butter, smashed garlic, and fresh sage leaves to the skillet. Let the butter melt and foam, swirling the pan occasionally until it turns golden brown and smells nutty. Spoon the butter over the carrots as they cook. Remove any crispy sage leaves and set aside for garnish.
3. **Cook until tender.** Add the vegetable broth or water, cover, and reduce the heat to medium-low. Cook for 10–15 minutes, or until the carrots are just fork-tender. Cooking time will depend on their thickness.
4. **Prepare the balsamic glaze.** While the carrots cook, whisk together the balsamic vinegar, honey, Dijon mustard, and red pepper flakes in a small bowl.
5. **Glaze the carrots.** Remove the lid and allow any remaining liquid to evaporate. Add the balsamic mixture and remaining ½ tablespoon of butter. Toss and baste the carrots for another 2–4 minutes, until the glaze has reduced slightly and coats the carrots in a glossy, caramelized finish.
6. **Finish and serve.** Transfer the carrots to a serving platter, spooning any remaining glaze over the top. Finish with freshly shaved Parmesan, chopped parsley, reserved crispy sage leaves, and a sprinkle of flaky sea salt. Serve warm!

Recipe Notes

- **Carrot size:** If your carrots are particularly thick, slice them lengthwise so they cook evenly.
- **Watch the brown butter:** Once the butter starts to foam, it can go from golden to burnt quickly. Keep the pan moving and lower the heat if needed.
- **Fresh sage is best:** It infuses the butter with an earthy, aromatic flavor that pairs beautifully with the sweetness of the carrots.
- **Don't skip the Dijon:** It adds just enough sharpness to balance the honey and balsamic glaze.

- **Make ahead:** Cook and glaze the carrots earlier in the day, then gently reheat in a skillet with a splash of water and a little butter. Add the Parmesan and fresh parsley just before serving.