

Baby Carrots with Goat Cheese and Almonds

(Ready in about 25 minutes | Servings 8)

Ingredients

2 pounds baby carrots
2 1/2 cups water
2 tablespoons apple cider vinegar
1 tablespoon fresh orange juice
1 teaspoon honey
Kosher salt, to taste
2 tablespoons ghee, melted
1 cup goat cheese
2 tablespoons almonds, roughly chopped

Directions

Add baby carrots and water to the inner pot. Close lid and select “Manual” setting; cook for 25 minutes.

Drain and rinse the carrots. Transfer them to a serving dish.

To make the vinaigrette, combine the vinegar, orange juice, honey, kosher salt, and melted ghee.

Drizzle the vinaigrette over prepared baby carrots. Serve garnished with goat cheese and almonds.

Enjoy!