

**Shredded Carrot Sauté** Barbara Neumann

3 TB unsalted butter or olive oil

1 lb carrots, peeled & coarsely shredded

5 or 6 green onions, thinly sliced

Salt and pepper to taste

Juice from 1 lemon

Melt butter or oil in a large nonstick frying pan.

Sauté carrots and green onions over medium heat until carrots are crisp-tender. Stir in salt and pepper to taste. Add lemon juice, stirring well to blend the flavors. Serve warm.

Leftovers are good cold as a salad.