

Tzimmes with Honey

Recipe By *Estee Kafra*



Cooking and Prep:  1
h 10 m

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Tzimmes is traditionally eaten on Rosh Hashanah, as symbolism that our *zechuyos* (merits) should be numerous. The use of honey in this recipe makes it even more appropriate for that time of year.

Ingredients (9)

Main ingredients

- 3 tablespoons oil
- 1/2 a Spanish onion, chopped
- 2 (15-ounce) cans sliced carrots, well-drained
- 5 tablespoons **Gefen Honey**
- 1/2 teaspoon **Haddar Kosher Salt**
- freshly ground **Gefen Black Pepper**

- juice of 1 large orange
 - 3/4 to 1 cup pitted prunes
 - 1/4 teaspoon ground cinnamon (*optional*)
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Start Cooking

Make the Tzimmes

1. Place a pan or shallow pot over medium heat and heat oil.
2. Sauté the onions until transparent. Add carrots, honey, salt, and pepper and mix. Cover pan and let cook over low heat for 20 minutes, gently mixing once or twice.
3. Add orange juice, prunes, and cinnamon (if using) and cover again. Let simmer on low for another 30 to 45 minutes or until juice gets absorbed. Mix occasionally to prevent carrots from sticking to the pan. Serve warm.

Tip: You can add lemon zest before serving for a burst of flavor, or try substituting dried apricots for the prunes.