

Instant Pot Glazed Carrots and Butternut Squash



Ingredients

- 1 lb . baby carrots or sliced carrots
- 1 small butternut squash cut into bite sized cubes
- 1/3 c. butter
- 1/3 c. brown sugar
- 1 tsp. cinnamon
- 1/2 c. water

Directions

1. Prepare the vegetables and put them in the Instant Pot that has been sprayed with cooking spray.
2. Put the remaining ingredients on top of the carrots and squash.
3. Put the lid on the pot, set the lid to sealed, push manual and set the time to 4 minutes.
4. When the cooking is complete, vent the pot.
5. When ready to serve, give the ingredients a stir to coat all of the vegetables with the glaze.
6. Serve piping hot in a serving bowl.