

Pickled Jalapeños and Carrots

Oscar · 29/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

1 hr 20 mins

Description

I love these pickled jalapeños and carrots with tacos tostadas or any Mexican dish they taste so good

Ingredients

- - 1 ½ cups distilled white vinegar - ¼ cup white sugar - 10 jalapeño peppers
- thinly sliced - 2 cups sliced carrots (¼-inch thick slices) - ½ red onion
- cut into ¼-inch-thick rings

Instructions

1. Place vinegar and sugar in a saucepan; cook and stir over medium heat until sugar has dissolved and mixture comes to a boil. Add jalapeños
2. carrots
3. and onion. Remove pan from the heat and let stand for 1 hour. Cool to room temperature before serving.