

Balsamic Glazed Carrots

Carrots are sautéed in olive oil. And then briefly tossed with balsamic vinegar and brown sugar in this deceptively simple side dish.

Prep: 5 mins

Cook: 10 mins

Total: 15 mins

Servings: 4

Yield: 4 servings

Ingredients

3 cups baby carrots

1 tablespoon olive oil

1 ½ tablespoons balsamic vinegar

1 tablespoon brown sugar

Directions

Step 1

Heat oil in a skillet over medium-high heat. Sauté carrots in oil for about 10 minutes, or until tender. Stir in balsamic vinegar and brown sugar, mix to coat and serve.