



## **Balsamic Glazed Carrots (serves 4)**

- **3 cups baby carrots (or regular carrots cut into small chunks)**
- **1 tablespoon olive oil**
- **1 1/2 tablespoons balsamic vinegar**
- **1 tablespoon brown sugar**
- **1 sprig fresh Rosemary**

### **Directions**

- **Heat oil in a skillet over medium-high heat. Saute carrots in oil for about 10 minutes, or until tender. Stir in balsamic vinegar and brown sugar, mix to coat and serve.**
- **Remove leaves from rosemary and toss into skillet in last 5 minutes of cooking.**