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| **Balsamic Glazed Carrots** |  |

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|  | recipe image   |  |  | | --- | --- | |  |  | |

**Ingredients:**

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| 3 cups baby carrots  1 tablespoon olive oil  1 1/2 tablespoons balsamic vinegar | 1 tablespoon brown sugar |

**Directions:**

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| **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. |