

## BALSAMIC BABY CARROTS

MAKES 4 TO 6 SERVINGS

- 3 cups water
- 1 pound baby carrots
- 2 large shallots, thinly sliced
- 1 medium-size red bell pepper, diced
- 1 tablespoon olive oil
- 3 tablespoons balsamic vinegar
- 1½ tablespoons sugar
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 2 tablespoons chopped fresh Italian parsley

**Garnish:** fresh Italian parsley sprig

**BRING** 3 cups water to a boil in a 3-quart saucepan; add carrots, return to a boil, and cook 4 minutes. Remove from heat; drain well.

**SAUTÉ** shallots and bell pepper in hot oil in a large skillet over medium-high

heat 3 minutes or until crisp-tender. Stir in carrots, vinegar, and next 3 ingredients, and cook 4 to 5 minutes or until liquid is reduced and vegetables begin to glaze. Remove from heat; stir in chopped parsley. Garnish, if desired. Prep: 10 min., Cook: 17 min.

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