

BALSALMIC FRIED CARROTS

COOK TIME: ~30 MINUTES

Ingredients:

Carrots, cut into sticks
water
olive oil
balsamic vinegar
salt & pepper
garlic powder

Directions:

In a deep frying pan, add carrots and enough water to submerge them. Bring to a boil and let simmer until carrots are mostly soft but not fragile.

Drain water, add olive oil to same pan and bring to medium heat. Fry carrots until they start to brown. Add balsamic vinegar to the pan, measuring with your heart (it will be steamy). Continue frying until cooked to your liking, adding salt, pepper, and garlic powder to season.