

Sweet & Spicy Carrots



Yields: 4 servings

Ingredients:

- 2 tsps. olive oil
- 1 tsp. cumin
- 1 tsp. paprika
- 3 Tbsps. honey, divided
- 1 can Petite Cut Diced Tomatoes (14.5oz.), well drained
- 1 can Sliced Carrots (14.5oz.), well drained
- 2 tsps. grated fresh ginger
- 1 tsp. balsamic vinegar
- Salt and black pepper, optional
- 1 Tbsp. finely chopped fresh parsley

Instructions:

1. Heat oil in a large skillet over medium-high heat. Add cumin, paprika and 2 Tbsp. honey to oil and stir until well blended.
2. Quickly add tomatoes and carrots. Cook until heated and most of the liquid has evaporated, about 5 minutes, gently stirring occasionally. Remove from heat.
3. Gently stir in ginger and vinegar. Season to taste with salt and pepper, if desired. Drizzle with remaining 1 Tbsp. honey and sprinkle with parsley. Serve immediately.