

Sauteed Brussels Sprouts with Raisins

From – *marthastewart.com*

1 Tbsp extra-virgin olive oil
10 oz Brussels sprouts, stems trimmed, and thinly sliced
2 carrots, cut into 1/4-inch pieces
¼ cup golden raisins
1 cup chicken broth
coarse salt and freshly ground pepper

- Heat oil in a large skillet over medium heat.
- Add Brussels sprouts and carrots; saute until sprouts start to turn golden brown, about 3 minutes.
- Add raisins and chicken broth; continue cooking, stirring occasionally, until sprouts are tender when pierced with a paring knife, about 12 minutes. If the skillet becomes too dry before sprouts are tender, add up to 3 Tbsp water, and continue cooking.
- Remove from heat, and season with salt and pepper. Serve hot.



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