

## Slow Cooker Pineapple Glazed Carrots

These Slow Cooker Pineapple Glazed Carrots are the perfect side dish for Christmas, Thanksgiving, or any dinner! They are perfectly sweet and tender with a punch of flavor from balsamic vinegar, and they are so easy with the help of the crockpot!

Ingredients

- 2 lbs carrots, peeled and sliced
- 1 (540ml) can pineapple tidbits with juice (or about 2 cups)
- ½ cup brown sugar
- 3 tablespoons balsamic vinegar
- ¾ teaspoon salt
- 2 tablespoons corn starch



1. In a medium bowl, combine pineapple with juice, sugar, vinegar, salt and corn starch until combined.
2. Add carrots to a 2.5-4qt slow cooker. Pour pineapple over top and stir well.
3. Cover and cook on low for 5-6 hours or high for 3-4 hours until tender. Serve.

Notes

\*The cook time will depend on your slow cooker. Some are hotter than others, and a larger slow cooker may cook more quickly. I cooked mine in a 2.5qt slow cooker for 3 hours.