

## **Carrots and Pineapple**

2 cups baby carrots  
1 can (20 oz) pineapple chunks  
4 teaspoons cornstarch  
½ teaspoon ground cinnamon  
½ cup brown sugar  
1 Tablespoon butter

In a saucepan, boil carrots until crisp-tender. Drain pineapple, reserving juice; set pineapple aside. In a saucepan, combine cornstarch and cinnamon. Add the brown sugar, butter and reserved juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the carrots and pineapple and heat through.

Yield: 4 servings