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# Miso-Glazed Peas and Carrots

**Prep Time:** 5 mins

**Cook Time:** 10 mins

**Total Time:** 15 mins

## Ingredients

- 3 tablespoon miso, preferably white
- 1 tablespoon mirin (sweet rice wine)
- 2 tablespoon vinegar, rice
- 1 teaspoon ginger, fresh, minced
- 1 teaspoon oil, toasted sesame
- 2 cup(s) carrot(s), thinly sliced, fresh or frozen
- 1/4 cup(s) water
- 2 cup(s) peas, frozen

## Preparation

Combine miso, mirin, vinegar, ginger and oil in a small bowl.

Place carrots and water in a large nonstick skillet over medium-high heat; cover and cook, stirring occasionally, until tender-crisp, about 5 minutes.

Stir in the miso mixture and peas; cook, stirring occasionally, until the peas are heated through and the sauce is slightly thickened, about 3 minutes.