Sautéed Brussels Sprouts with Raisins

Ingredients:
1 tablespoon olive oil
10 ounces Brussels sprouts (about 25)
2 carrots (about ½ cup)
¼ cup raisins (regular or golden)
1 cup low sodium vegetable broth
Dash of salt
¼ tsp black pepper

Instructions:
1. Cut stems and trim Brussels sprouts; Cut them in thin slices
2. Cut carrots into ¼ inch pieces
3. Heat oil in a large skillet over medium heat. Add Brussels sprouts and carrots; sauté until Brussels sprouts turn golden brown (about 3-5 minutes)
4. Add raisins and vegetable broth; stirring occasionally. Cook until sprouts are tender when pierced with a paring knife (about 12 minutes). If the skillet becomes too dry, add up to 3 tablespoons water
5. Remove from heat, season with salt and pepper. Serve hot