



TURMERIC ROASTED CARROTS

with Carrot Top Pesto and Roasted Garlic Sauce

Serves 4-6

INGREDIENTS:

For the Roasted Carrots

- 2 bunches of carrots scrubbed, tops trimmed to about 1/2 inch
- 1 tbsp cumin seeds
- 1 tbsp ground turmeric
- 1/4 tsp salt
- 3 tbsp olive oil

For the Carrot Top Pesto

- 1 bunch carrot tops (about 2 cups roughly chopped)
- 1/2 cup cilantro leaves
- 1/3 cup + 2 tbsp olive oil
- 1/4 tsp salt
- 3 tbsp lemon juice
- 1/3 cup chopped walnuts
- 1/3 cup freshly grated Parmesan
- 1 small garlic clove

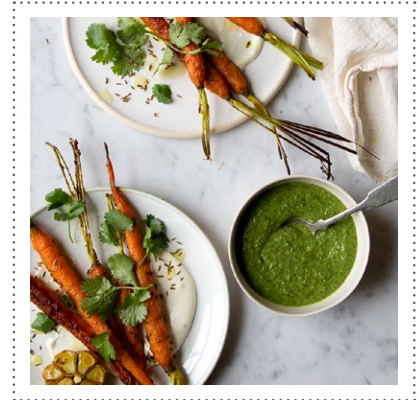
For the Roasted Garlic Sauce

- 1 large garlic head
- 1 cup plain, full fat, greek or icelandic yogurt
- 1 tbsp olive oil
- 1-2 tbsp lemon juice
- Salt and pepper

DIRECTIONS:

Roasted Carrots:

1. Preheat oven to 425F.
2. Cut the large carrots in half and leave small/skinny carrots whole. Toss them with the olive oil, turmeric, cumin and salt on a rimmed backing sheet. Prepare the garlic for the yogurt sauce: Peel and discard the papery outer layers of the whole garlic bulb, leaving intact the skins of the individual cloves of garlic. Using a sharp knife, cut 1/4 to a 1/2 inch from the top of cloves, exposing the individual cloves of garlic. Place the garlic on a piece of aluminum foil, drizzle a couple teaspoons of olive oil over the exposed head, and wrap the garlic the foil. Place in the pan with the carrots. Roast, shaking the pan occasionally, until the carrots are evenly browned and tender about 25 minutes.



PHOTOGRAPHY AND STYLING BY IGLIKA
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If your carrots are on the larger side, this might take a bit longer. If you like your carrots drier and sweeter (like I do) roast them for an additional 15 minutes, but remove the garlic before doing that so it doesn't burn. Remove carrots from the oven and set aside.

Carrot Top Pesto:

1. Rinse the carrot top greens to dislodge any dirt. Pick out and discard any dry, yellowed, or otherwise unappetizing looking leaves. Discard tough stems.
2. Place the carrot tops greens, cilantro, garlic, olive oil, lemon juice and salt in a food processor or immersion blender. Pulse several times. Scrape the sides down with a rubber spatula. If the mixture is too thick and hard to work with, add 1-2 tbsp of olive oil or water. Add walnuts and Parmesan cheese and pulse or puree until smooth. I like my pesto really smooth, so I puree it on high for a long time until no chunks are left. Taste and add more salt and lemon juice.

Roasted Garlic Sauce:

Allow the garlic to cool enough so you can touch it without burning yourself. Use a small knife cut the skin slightly around each clove. Use a cocktail fork or your fingers to pull or squeeze the roasted garlic cloves out of their skins. Place all roasted garlic cloves into the food processor bowl. Add the rest of the roasted garlic sauce ingredients. Wizz until smooth. Taste and add more salt, pepper or lemon juice.

Assembly:

Spoon 1-2 tbsp of the yogurt sauce on 4 individual plates. Place roasted carrots on top. Sprinkle few cilantro leaves (optional). Serve with the carrot top pesto.

Enjoy!