

Roasted Carrots with Tahini and Pistachios Recipe

STUDIO MCGEE

Ingredients

TIME: 45 MINUTES | SERVES: 6-8

2 POUNDS WHOLE CARROTS,
SMALL TO MEDIUM

4 TABLESPOONS EXTRA-VIRGIN
OLIVE OIL, DIVIDED

1 TEASPOON KOSHER SALT,
DIVIDED

1 CUP LOOSELY PACKED MINT
LEAVES

¼ CUP SHELLLED PISTACHIOS

1 LEMON

¼ CUP TAHINI

2 TABLESPOONS WATER

Method

01

Preheat the oven to 450° Fahrenheit. Scrub the carrots clean and trim off the greens, leaving about 2-3 inches. Transfer the carrots to a baking sheet and drizzle with 1 tablespoon olive oil and ½ teaspoon salt. Roast the carrots until tender and the undersides are golden, about 20-25 minutes. Don't flip the carrots—leaving them undisturbed allows them to caramelize.

02

While the carrots roast, make a gremolata by chopping the mint leaves and pistachios. Add the mint and pistachios to a bowl, along with the zest of the lemon and the remaining 3 tablespoons olive oil. Stir to combine, then set aside.

03

Juice the zested lemon, then add the lemon juice to a small bowl with the tahini, water, and remaining ½ teaspoon salt. Whisk to combine.

04

Spoon about half of the tahini sauce onto a large platter, spreading it with the back of a spoon. Layer the roasted carrots on top, then drizzle with the remaining tahini sauce. Spoon the gremolata over the top of the carrots and enjoy.