



Roasted Carrots with Pistachio Pesto

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 25-35 minutes

Total Time: 40 minutes

- 2 pounds young carrots, trimmed, peeled, plus 1 cup coarsely chopped carrot tops
- 1/2 cup plus 2 tablespoons extra-virgin olive oil, divided
- 1 & 1/3 tsp kosher salt, divided
- 1 tsp freshly ground black pepper, divided
- 1/2 cup coarsely chopped roasted, salted pistachios, divided
- 2 cups (loosely packed) basil leaves, plus more for serving

Preheat oven to 400°F. Toss carrots with 2 tbsp oil, 1 tsp salt and 1/2 tsp pepper on a rimmed baking sheet. Roast, tossing occasionally, until carrots are golden brown and tender, 25-35 minutes. Let cool.

Meanwhile, pulse 1/4 cup pistachios in a food processor until a coarse paste forms. Add carrot tops and 2 cups basil. Pulse until a coarse purée forms. Add remaining 1/2 cup oil and pulse until combined; season with remaining 1/2 tsp each salt and pepper. Transfer carrots to a platter. Drizzle with pesto, then top with basil leaves and remaining 1/4 cup pistachios. Cooks' Note: If your carrots don't have tops, substitute 1 additional cup basil leaves.

Original recipe from Molly Baz