



Glazed Carrots with Goat Cheese and Honey

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 27 minutes

Total Time: 37 minutes

Ingredients

- 2 tbsp unsalted butter
- 2 tbsp extra-virgin olive oil
- 1 & 1/2 pounds medium carrots, peeled
- 6 garlic cloves, crushed
- 3 tarragon sprigs
- 2 thyme sprigs
- 1 rosemary sprig
- 2 bay leaves
- 2 star anise
- 1/8 tsp cumin seeds
- 1/8 tsp fennel seeds
- 1/8 tsp mustard seeds
- Kosher salt
- Pepper
- 2 tbsp honey, plus more for serving
- 2 tbsp apple cider vinegar
- 1 & 1/2 cups chicken or vegetable stock

Gremolata:

- 1 cup chopped parsley
 - 1/4 cup chopped tarragon
 - 1 tsp finely grated garlic
 - 1 tsp finely grated lemon zest
 - 1/2 cup extra-virgin olive oil
 - Kosher salt
 - Pepper
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- 6 ounces fresh goat cheese, honey and flaky sea salt, for serving

Instructions

In a large, deep skillet, melt the butter in the olive oil. Add the carrots, garlic, tarragon, thyme, rosemary, bay leaves, star anise and the cumin, fennel and mustard seeds and season with salt and pepper. Cook over moderate heat, stirring occasionally, until the carrots are golden, about 12 minutes.

Add the 2 tablespoons of honey and cook, stirring, until the honey is lightly caramelized, about 3 minutes. Stir in the vinegar and cook until the carrots are evenly coated, about 2 minutes. Add the stock, cover and cook over moderately low heat, stirring occasionally, until the carrots are tender and the liquid is syrupy, about 10 minutes; discard the herb sprigs, bay leaves and star anise. Transfer the carrots to a plate and let cool slightly; halve lengthwise.

In a medium bowl, combine the parsley, tarragon, garlic, lemon zest and olive oil; season with salt and pepper.

Spread the goat cheese on plates and drizzle with honey. Top with the carrots and gremolata, sprinkle with flaky sea salt and serve.

Recipe by Soho Farmhouse