

Roasted Rainbow Carrots with Herb Gremolata

Makes: 4 servings
Prep Time: 15 minutes Cook Time: 30 minutes
Total Time: 45 minutes

Ingredients

- 1 pound rainbow carrots with tops
- 2 tbsp extra-virgin olive oil
- Sea salt and freshly ground black pepper, to taste
- 1/4 cup chopped carrot tops
- 1/4 cup chopped fresh parsley
- 1 small garlic clove, grated
- 1 tsp orange zest
- 1/2 tsp toasted cumin seeds, roughly ground
- 1/4 tsp sea salt
- 1/4 cup pomegranate arils, for garnish

Instructions

Preheat the oven to 425°F and line a baking sheet with parchment paper.

Wash the carrots and their tops thoroughly and pat dry. Trim the tops from the carrots and set them aside for the gremolata. Place the carrots on the prepared baking sheet, drizzle with olive oil, and season with salt and pepper. Toss to coat and arrange in a single layer.

Roast for 20 to 30 minutes, depending on their size, until the carrots are fork-tender and nicely caramelized around the edges.

Make the Gremolata:

Finely chop the carrot tops and measure 1/4 cup. Place them in a small bowl with the parsley,

garlic, orange zest, cumin seeds, and salt. Stir to combine.

While the carrots are still warm, toss them gently with the gremolata. Transfer to a serving platter and scatter the pomegranate arils over the top. Serve warm.

Chef's Notes:

- Rainbow Carrots: Rainbow carrots make a beautiful presentation, but regular orange carrots work just as well. Choose carrots that are similar in size so they roast evenly.
- If your carrots don't have tops, simply replace them with additional fresh parsley.
- Cumin Seeds: Toasting the cumin seeds brings out their earthy flavor. Crush them lightly with a mortar and pestle or the bottom of a small pan.
- Make Ahead: Roast the carrots up to 2 days ahead. Refrigerate in an airtight container and reheat in a 325°F oven until warmed through. Prepare the gremolata the day of serving and toss everything together just before serving.
- Refrigerate leftovers in an airtight container for up to 2 days.