



ZocoHome

# Firecracker CARROTS

## INGREDIENTS

- carrots
- 2 tbsp clear honey
- 1 tbsp cayenne pepper
- 5 tbsp olive oil
- 1 tbsp salt
- 1 garlic clove
- 30 grams walnuts
- 30 grams feta cheese

## STEP BY STEP

1. Trim the green stems of the and peel the carrots
2. Cut each carrot in half and place them on a baking tray
3. Finely chop the garlic and crush the cayenne peppers with a mortar
4. Season the carrots with the garlic, cayenne pepper and salt to taste, drizzle with half of the olive oil and honey
5. Roast in the oven for approximately 45 minutes at 200°C until tender and browned on the edges
6. Remove from the oven and let the carrots rest 5 minutes on the baking tray before plating
7. In the meantime, roughly chop your walnuts and crumble some feta
8. Plate your carrots on your favourite dish and crumble the feta and chopped walnuts on top
9. Drizzle with some raw olive oil, and enjoy this fiery festive side dish or starter!

