



ROASTED CARROTS

 40 minutes

Meal Difficulty

 Serves 4



COOKING DIRECTIONS

WALNUT PESTO

- 1 Process all ingredients in food processor until you have a course mixture.

ROASTED CARROTS

- 1 Preheat oven to 425.
- 2 Coat carrots in oil, salt, pepper and cumin. Roast at 425 for 20 min, or until carrots are tender all the way through.
- 3 Place carrots on a serving plate and top with labneh or yogurt.
- 4 Top the labneh with the walnut pesto, and garnish with parsley leaves. Squeeze the juice of the lemon over the carrots and labneh, and drizzle with extra virgin olive oil.

INGREDIENTS

ROASTED CARROTS

3 bunches medium sized carrots, preferably stems on

1/2 c extra virgin olive oil

salt and pepper to taste

2 tbsp ground cumin

1 pint labneh or Greek yogurt

1/4 c parsley leaves

1 cup walnut pesto - see below

1/2 c lemon

WALNUT PESTO

1 c raw walnut pieces

1 tsp za'atar

1/4 c parsley chopped

1/4 c extra virgin olive oil

salt and pepper to taste