

# Roasted Carrots with Carrot Top Pesto

*Lazy Bear Lodge, Churchill, Manitoba*

## INGREDIENTS

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- 2 cups of carrot tops, chopped from about 8 medium carrots
- 1/3 cup pine nuts
- 2 garlic cloves
- 1 tbsp olive oil (for roasted carrots)
- ½ cup extra virgin olive oil (for pesto)
- ½ cup parmesan cheese
- 1/8 teaspoon sea salt
- 1/8 teaspoon black pepper

## INSTRUCTIONS FOR ROASTED CARROTS

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1. Preheat oven to 400 degrees
2. Wash and dry carrots, removing the carrot tops and setting aside to make the pesto
3. On a rimmed baking sheet, toss carrots with olive oil to coat and salt and pepper to taste
4. Arrange in a single layer and bake for 20 – 30 minutes until carrots are fork tender and turning brown on the outside; make sure you flip at least once during the cooking process
5. Remove to a serving tray and top with Carrot Top Pesto

## INSTRUCTIONS FOR CARROT TOP PESTO

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1. Add carrot tops, pine nuts and garlic cloves to food processor until roughly chopped. Blend until a chunky paste forms, then slowly add your olive oil ¼ cup at a time until well combined; no need to make it smooth
2. Add parmesan cheese, salt and pepper (to taste) until combined; add lemon juice if desired
3. Ready to serve with your roasted carrots!

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