



# Whole Roasted Organic Carrots

with Green Harissa & Toasted Almonds

## Green Harissa Sauce

### Ingredients

- 1 cup plain greek yogurt
- ½ cup extra-virgin olive oil
- ½ cup Italian parsley leaves
- ½ cup cilantro leaves
- ¼ cup freshly squeezed lemon juice
- 1 small jalapeño chili, stem removed but not seeded
- 2 tablespoons ground cumin
- 1 tablespoon ground coriander
- 1 clove garlic, peeled
- 1 teaspoon kosher salt

### Instructions

- Combine the yogurt, oil, parsley, cilantro, lemon juice, jalapeño, cumin, coriander, garlic and salt in a blender.
- Blend on high speed until smooth.
- Set aside or store in the fridge for up to 5 days.



## Carrots

### Ingredients

- 2 bunches of organic carrots, tops removed leaving ½ in on the top of the carrot, scrubbed clean with a vegetable brush
- 2 tablespoons of extra virgin olive oil
- 1 tablespoon of Shabazi spice (La Boîte) (If not using the Shabazi spice, substitute ground black pepper to taste)
- Salt to taste
- ½ cup of toasted, slivered almonds or crumbled marcona almonds

### Almond Instructions

- Preheat oven to 350°
- If you're using slivered almonds, toast on a sheet tray until lightly browned. Let cool.

### Carrot Instructions

- Preheat oven to 425°.
- In a bowl, toss all ingredients together.
- Place on a sheet tray in a single layer.
- Roast in the oven for 30-40 minutes until done and tender when pierced with the top of a knife.
- Place carrots in a serving dish and drizzle with desired amount of green harissa and top with toasted almonds.