



Roasted Carrots With Citrus Dressing

Ingredients

2 pounds carrots, washed, not peeled, ends trimmed, halved lengthwise
1/2 pound large shallots (about 6), skins removed, quartered lengthwise
2 tablespoons extra-virgin olive oil
1 teaspoon cumin
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
3 tablespoons fresh orange juice
1 1/2 tablespoons fresh lime juice
2 tablespoons chopped cilantro or flat leaf parsley
2 tablespoons chopped pistachios

Preparation

1. Preheat oven to 400°F. On a large baking sheet, toss carrots, shallots, oil, cumin, herbs, salt and pepper. Transfer half to a second sheet; spread evenly.
2. Roast, stirring once, until tender, 35 to 40 minutes. Sprinkle with orange and lime juices and cilantro; toss – OPTIONAL – this taste great with or without dressing. Serve hot or at room temperature. Sprinkle with nuts before serving, if desired.

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