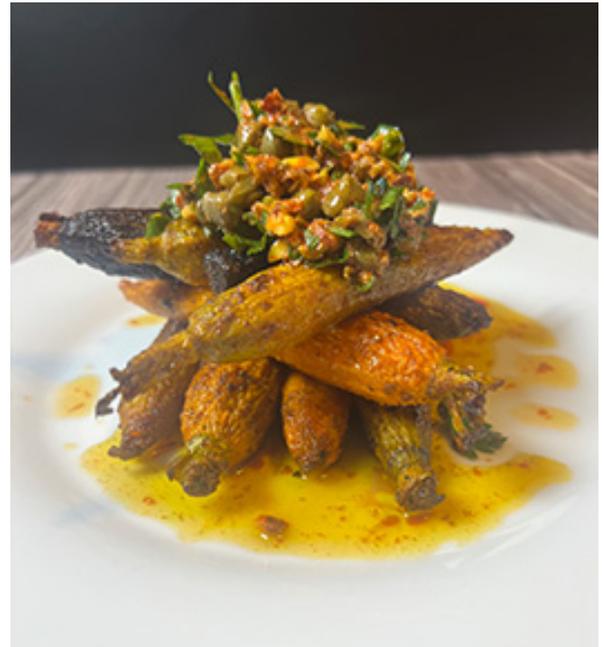


## Rainbow carrots with harissa, herb drizzle and pistachios

### Ingredients

- 1½ pounds large carrots (rainbow if available), trimmed, halved lengthwise if large
- 5 tablespoons extra-virgin olive oil (2 tablespoons for carrots, 3 for drizzle)
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon smoked paprika
- ½ teaspoon ground turmeric
- ¼ teaspoon fresh ground pepper
- Salt to taste
- 2 teaspoons harissa paste
- 2 tablespoons fresh lemon juice
- ⅓ cup fresh flat-leaf parsley, roughly chopped
- ⅓ cup fresh mint leaves, roughly chopped
- 1 garlic clove, finely minced or pressed through a garlic press
- 1 tablespoon capers, finely chopped
- 3 tablespoons roasted pistachios, roughly chopped
- 1 tablespoon sesame seeds



### Nutritional information

Cost: \$10/\$2.50 per serving

Serves 4

Calories: 285 per serving

### Directions

- Preheat oven to 450°F. Line a large rimmed baking sheet with parchment paper.
- In a large bowl, whisk together 2 tablespoons extra-virgin olive oil, cumin, coriander, smoked paprika, turmeric, pepper and salt.
- Add carrots, toss thoroughly to coat, then spread in single layer on baking sheet without overlapping.
- Roast 25–30 minutes, flipping once halfway through, until they are deeply caramelized with charred edges and just tender when pierced with a knife.
- While carrots roast, whisk together harissa paste, remaining 3 tablespoons of extra-virgin olive oil, lemon juice, garlic, capers and salt for drizzling sauce.
- Fold in parsley and mint leaves.
- Taste, adding more harissa if hotter spicing is desired.
- Add pistachios and sesame seeds to a dry skillet over medium heat. Toast, tossing frequently until fragrant and golden, about 3–4 minutes.
- Transfer to a bowl and season with a pinch of salt.
- Arrange the charred carrots on a serving platter.
- Spoon the harissa herb drizzle generously over the top.
- Scatter the pistachio-sesame crumble over everything.
- Finish with one pinch flaky sea salt, then serve warm or at room temperature.