



EST. 1980



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ZINFANDEL

## ROASTED CARROTS WITH CILANTRO-MINT CHUTNEY

Servings 4

Preheat the oven to 425°.

Toss together on a rimmed baking sheet:

**1½ pounds slender whole carrots or medium carrots, halved lengthwise**

**1½ tablespoons vegetable oil**

**1 teaspoon salt**

**½ teaspoon black pepper**

Spread the carrots into a single layer and roast until golden and tender, 30–45 minutes depending on the thickness.

While the carrots roast, prepare the chutney.

Combine in a food processor or blender:

**1 cup lightly packed fresh mint leaves**

**½ cup lightly packed fresh cilantro leaves**

**½ cup coarsely chopped onion**

**3 green onions, coarsely chopped**

**3 jalapeño peppers, seeded and coarsely chopped**

**2 garlic cloves, coarsely chopped**

**3 tablespoons water**

**2 to 3 tablespoons lemon juice, to taste**

**¼ teaspoon salt**

Puree, stopping to scrape down the sides as needed.

Serve the carrots on a platter drizzled with the chutney.

joy  
of  
cooking