



Fall For The
Moments

4 Servings

ROASTED CARROTS WITH CILANTRO-MINT CHUTNEY

joy
of
cooking

Preheat the oven to 425°F.

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.

