



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Roasted Carrot & Carrot-Top Chimichurri

Hero Vegetable: Carrots

Ingredients

- 2 bunches of carrots with tops
- 2 tbsp olive oil
- Salt, to taste
- Black pepper, to taste
- ½ tsp cumin, optional
- Carrot top chimichurri
 - 1 c carrot tops, or the tops of 2 bunches of carrots
 - ½ c flat-leaf parsley, or 1 bunch of parsley
 - 1-3 garlic cloves, roughly chopped
 - 1 ½ tbsp red wine vinegar
 - Salt, to taste
 - Chili flakes, to taste
 - Honey, optional
 - ½ c olive oil, enough to cover the top

Allergies: allium, honey (optional)

Directions

Set oven to 425°F and line a sheet tray with parchment paper.

Remove the carrot tops, and set aside. Scrub carrots and peel (if preferred). Toss with olive oil, salt, pepper, and cumin (optional) and layout in a single layer on the sheet tray. Roast for 30-45 min (flipping as needed) until the edges are caramelized and they're tender. Remove and set aside.

Optional: Blanch the carrot tops and parsley for 10 seconds, drop in an ice bath and then squeeze and pat down drive. This helps with the color and reduces any bitterness that we might encounter.

In a food processor, add garlic, carrot tops, and parsley and blend until the garlic is broken down well. Add in the vinegar, citrus juice, salt, chili, and honey (optional). Adjust taste as needed. Once the flavor is to your liking, place in an air-tight container and add olive oil. Add more if needed so that it covers the top. You can use immediately, but I recommend letting it rest for at least 8-12 hours for everything to marinate fully. Store in the fridge for up to 4-5 days (it will lose some color) or freeze for 3-6 months.