

Silan Roasted Carrots

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour

Chef's Notes

Note that some olive varieties will dry out in the oven and are best added after the carrots are roasted.

Original recipe courtesy of Lior Lev Sercarz.

Step 1: Preparing the Carrots

- 1 1/2 lb (675 g) medium carrots
- Olive oil for drizzling
- Salt (to taste)
- 1/2 tsp cumin, ground
- 1/2 tsp mild red chile, ground
- 2 tbsp date syrup
- 1 lemon, cut into 6 wedges
- 1/2 cup black pitted olives, cut in half

Preheat the oven to 400°F.

Scrub and trim the carrots, but do not peel. Cut into 2 inch long pieces.

In a bowl, season the carrots with olive oil, salt, cumin, mild chile, and date syrup.

Add the lemon wedges and olives and spread them on a sheet pan lined with parchment paper.

Roast for about 25 minutes, flipping the carrots once or twice during cooking.

Serve warm as a side dish or cold as a salad.