

Carrot Lox

Swick

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

Chef's Notes

Storing & Shelf Life : Store carrot lox in an airtight container. The carrot lox will stay fresh from 3-5 days. Enjoy.

Step 1: Prepare the Carrots

- 2 very large carrots (6-8 ounces each)

Peel the carrots. Cut in half lengthwise. Place on a parchment lined roasting pan, flat side down.

Roast for 15-20 minutes. Carrots should be firm-tender upon touch when done.

Remove from oven, and place in an ice bath.

Once the carrots have completely cooled, use a vegetable peeler to gently peel into soft, curly ribbons.

Step 2: Prepare the Marinade

- 2 T rice vinegar
- 1 T white wine vinegar
- 2 T Tamari
- 2 t liquid hickory smoke
- 1 T caper liquid
- 2 T vegan fish sauce
- 2 T garlic granules
- 2 T seaweed (or Nori)

In a mixing bowl, whisk together all ingredients.

Step 3: Marinate the Carrot Ribbons

Place carrot ribbons into a rectangular container, and pour marinade over carrots. Coat the carrots well with the marinade, and cover. Place in refrigerator for 4-6 hours. Ideally, allow the carrots to marinate overnight for best results.

Step 4: Serving the Carrot Lox

This plant-based version of lox is the perfect add-on to any Sunday brunch. Serve on a bagel or dark bread along with a “schmear” of your favorite vegan cream cheese or hummus. Also makes a great crostini with hummus, carrot lox, fresh dill, and capers.