

# Salt and Serenity

## Nose to Tail Roasted Carrots (Roasted Carrots with Carrot Top Pesto)

This recipe originally appeared in the July 2013 issue of Bon Appetit Magazine. I have adapted it very slightly.

Serves 4-6

2 pounds small carrots with tops (any color)  
2 tablespoons vegetable oil  
Kosher salt, freshly ground pepper  
1 garlic clove  
3 tablespoons macadamia nuts or pine nuts  
1/2 cup (packed) fresh basil leaves  
1/4 cup finely grated Parmesan  
1/3 cup extra-virgin olive oil

1. Preheat oven to 400°F. Trim carrot tops, leaving some stem attached. Measure out 2 cups carrot tops and set aside; reserve any remaining carrot tops for another use.
2. Toss carrots and vegetable oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing occasionally, until carrots are golden brown and tender, 25–35 minutes. Let cool.
3. Pulse garlic and nuts in a food processor until a coarse paste forms. Add basil, Parmesan, and reserved carrot tops; process until a coarse puree forms. Add olive oil and pulse until combined; season with salt and pepper. Serve carrots with pesto.

DO AHEAD: Pesto can be made 1 day ahead. Press plastic wrap directly onto surface; chill. Carrots can be roasted 4 hours ahead. Let stand at room temperature.