

Roasted Carrots with Shallots, Olives & Gremolata

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A delicious carrot dish that goes well with meats and poultry

Ingredients

| Ingredient | Qty | Units |
|-----------------------------|-----|-------|
| Fresh ground black pepper | | |
| Flat leaf parsley (chopped) | 1/2 | Cup |
| Garlic (minced) | 1 | Tsp. |
| Kosher salt | 1 | Tsp. |
| Lemon | 1 | Each |
| Medium carrots | 2 | Lbs. |
| Oil cured olives | 1/4 | Cup |
| Olive oil | 1/3 | Cup |
| Shallots | 4 | Each |
| Thyme | 1 | Tbs. |

Directions

Position a rack in the center of an oven and heat up to 450°F.

Take the lemon and with a zester create 2 Tbs of lemon zest, mix with parsley and garlic in a small bowl and cover with plastic wrap. This mix is called gremolata.

Pit and slice the olives, set aside.

Peel the carrots and quarter them lengthwise.

Spread out the carrots on a large baking pan. Toss with shallots, thyme, olive oil and pepper. Spread out the carrots so they form a single layer.

Roast the carrots until they just start to brown, about 20 to 30 minutes.

Remove the carrots from the oven, toss in olives and gremolata.