






SERVES: 02
EST. COST: \$1.75 SERVING

ROASTED CARROTS

ACTIVE: 15 MIN
TOTAL TIME: 30 MIN

INGREDIENTS		DIRECTIONS	
CARROTS		<p>01. Preheat your oven to 425°F. Wash and dry the carrots, then slice them in half if they're on the larger side. Line a baking sheet with foil and toss the carrots, olive oil, honey, and salt together. Roast in the oven for 20-25 minutes, flipping halfway through.</p> <p>02. While the carrots are roasting, heat a small pan over medium heat. Add the coconut chips and shake occasionally until they start to brown at the edges, about 3 minutes. Place in a bowl to let cool completely.</p> <p>03. In the meantime, chop the herbs and zest the lemon. Add to the bowl with the coconut along with the red pepper flakes and salt, then mix everything together with your hands.</p> <p>04. Sprinkle the coconut gremolata over the carrots and boom – you're basically a chef.</p>	
6	medium carrots		
1 tbsp	olive oil		
2 tsp	honey		
1/2 tsp	salt		
COCONUT GREMOLATA			
1/2 cup	unsweetened coconut chips		
2 tbsp	chives – finely chopped		
1/4 cup	cilantro – finely chopped		
1 1/2 tsp	lemon zest		
1/4 tsp	crushed red pepper flakes		
1/8 tsp	salt		
EQUIPMENT			
			
Knife	Cutting Board	Baking Sheet	
			
Nonstick Pan	Microplane		