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**Harissa Roasted Fennel & Carrots with a Lemon-Mint Yogurt Sauce**

*Serves 2-4 as side dish*

**INGREDIENTS:**

**FOR ROASTING:**

6 carrots, cut lengthwise  
1/2 fennel bulb, sliced thinly  
2 tbsp harissa  
kosher salt  
fresh ground pepper  
1/2 tsp ground cumin  
2 tbsp olive oil

**LEMON-MINT YOGURT SAUCE:**

1/2 cup Greek yogurt  
2 tsp Za'atar  
1 tbsp fresh mint, minced  
1 tbsp lemon  
1 clove garlic, minced  
1/2 tsp kosher salt  
1 tbsp water to thin

**DIRECTIONS:**

1. Preheat oven to 425\*.
2. Wash and cut carrots lengthwise, leaving 1/2" of the stems.
3. Wash fennel, and thinly slice 1/2 the bulb.
4. Drizzle carrots & fennel with olive oil and rub with harissa, kosher salt, fresh ground pepper, & cumin.
5. Roast for 15-25 minutes, or until carrots are fork tender.
6. Drizzle with sauce and serve warm or at room temperature.